Vegetarian Lasagna

things you need

9 lasagna noodles (preferably whole grain)
2 cans tomato sauce
1 can lentils, drained and rinsed
1 can black beans, drained and rinsed
1 can mushrooms, drained
1 medium onions
1 celery stock, chopped
1 tsp dried oregano
dried basil
1 tbsp Parmesan cheese
1/2 cup mozzarella cheese, grated
1 package frozen spinach, thawed and drained
1 cup cottage cheese

here’s how

1. Preheat oven to 350°F. In a 9x13 inch baking dish, place half of noodles.
2. In a skillet, sauté onion and celery until soft.
3. Combine tomato sauce, lentils, beans, mushrooms, onion, celery, oregano and basil in a large bowl.
4. Beat 2 eggs and mix with cottage cheese in a small bowl.
5. Pour one half of the tomato/lentil mixture over noodles in the baking dish.
6. Spread cottage cheese/egg mixture over lentil mixture.
7. Spread frozen spinach over cheese/egg mixture.
8. Place a layer of noodles on top.
9. Spread remaining tomato/lentil mixture on top of that and then sprinkle parmesan and mozzarella cheese on top.
10. Cover baking dish with aluminum foil. Bake for 1 hour or until noodles are tender.