

DIVINA®

Vegetable LASAGNA



MEDITERRANEAN

Vegetable Lasagna

Take your taste buds on a thrilling journey to the Mediterranean with this easy-to-prepare, flavor-packed vegetable lasagna composed primarily of authentic imported antipasti ingredients found at the Olive Bar.

INGREDIENTS 10-12 Servings

- 2 cups Green Olives Stuffed with Garlic
- 2 cups Green Olives Stuffed with Almond
- ¼ cup Caperberries
- ¼ cup Extra Virgin Olive Oil
- 1 tsp. Oregano, dried
- ½ tsp. Black Pepper, cracked
- 1 box Lasagna
- 6 cups Mediterranean Grilled Vegetables
- 1 ½ lbs. Fontina Cheese, thinly sliced or grated
- Basil, chiffonade (finely sliced strips)

* Preparation on back-side of card.

PREPARATION:

1. Preheat oven to 400°F.
2. To create tapenade, blend the first six ingredients together in a food processor until smooth. Set aside.
3. Prepare pasta according to package directions; drain. Lay flat on foil or plastic wrap to cool.
4. Spread a thin layer of tapenade in bottom of 13" x 9" x 2" glass baking dish.
5. Arrange 4 Lasagna sheets lengthwise over tapenade, overlapping edges.
6. Spread a little less than 1/3 of remaining tapenade over pasta followed by 1/3 of vegetables, then a little less than 1/3 of cheese.
7. Repeat steps 5 and 6 two more times, beginning and ending with pasta.
8. Top with remaining layer of tapenade followed by cheese.
9. Cover with foil and bake for 40 minutes.
10. Remove foil and bake another 10 minutes.
11. Remove Lasagna from oven and let cool for 10 minutes before slicing.
12. Slice, garnish with basil, and enjoy!