
Sunshine's Bean Lasagna

Sunshine, otherwise known as Kate gave this recipe to Jenn and Jenn, the lasagna lover immediately rated it a thumbs up. Jenn omits the cilantro and tomato halves.

Quantity	Ingredients	Preparation Notes
9	Lasagna Noodles	• Cook noodles and drain
2 - 15 oz cans	Black beans, drained and rinsed	• Mash 1 can of beans (make a paste)
1/2 Cup	Chopped Onion	• In large skillet, sauté onion, pepper and garlic until tender.
1/2 Cup	Chopped Green Pepper	• Add mashed and unmashed beans, tomato sauce and cilantro
2	Cloves garlic, crushed or minced	• Heat through
2 - 15 oz cans	Tomato Sauce	• In large bowl, combine cottage cheese, cream cheese and sour cream
1/4 Cup	Snipped Cilantro (optional)	• Place three of the lasagna noodles in the bottom of the pan
1 - 12 oz tub	small curd Cottage Cheese	• Spread 1/3 of the bean mixture over the noodles
1 - 8 oz pkg	light cream cheese	• Spread 1/3 of the cheese mixture over the beans
1/4 Cup	Sour Cream	• Repeat layers two times ending with the bean mix, reserving the final third of the cheese mix.
	Halved tomato slices (optional)	• Bake at 350 degrees for 40 - 45 minutes
		• Put dollops of the remaining cheese mix on top
		• Let stand for 10 minutes
		• Garnish with tomatoes if desired.