



## Provincial Vegetable Lasagna

This recipe was given to me by a friend in Bishkek, Kyrgyzstan, as an award-winning lasagna recipe. When I made it in the States, my friend Libby re-named it the "Provincial Vegetable Lasagna," due to the unusual ingredient of pumpkin. If you can't get pumpkin, feel free to sub butternut squash. I recently made this for an Embassy cook-off and won a prize, despite the fact that you cannot buy lasagna noodle in Kazakhstan. I had to substitute 2 foot long noodles that are 3/4" wide, I had to use about 300 of them, but it got the job done. The prize - a glass replica of Kazakhstani parliament. Just what every little girl dreams of. - Jenn

| Quantity  | Ingredients                       | Preparation Notes  |
|-----------|-----------------------------------|--|
| 2 C       | Peeled and Diced pumpkin          | • Pre-heat oven to 350 degrees.  |
| 1         | Eggplant, sliced into 1/2" rounds | • Place pumpkin on a baking sheet and roast in the oven until browned and tender, about 30 mins.                           |
| 5         | Tomatoes                          | • Meanwhile grill eggplant or fry in skillet, turning once, until charred and tender, 10-15 mins.                          |
| 1 pt      | Ricotta Cheese                    | • Halve tomatoes and place on baking sheet in oven for the last 15 minutes of pumpkin time. Cook until tender and wrinkly. |
| 9 oz      | Crumbled Feta Cheese              | • In a medium bowl, stir together ricotta, feta, pesto, & eggs.  |
| 2/3 C     | Pesto                             | • Salt and pepper to taste.  |
| 2         | Eggs, beaten                      | • Fold pumpkin into ricotta.   |
| 15 oz can | Tomato Sauce                      | • Spoon half of tomato sauce into a 9x13 baking dish.  |
|           | Lasagna Noodles                   | • Layer pasta, eggplant slices, then 1/2 of the ricotta mixture.   |
| 1 1/2 C   | Mozzarella Cheese                 | • Cover with pasta and arrange roasted tomatoes evenly over pasta and spoon remaining ricotta mixture over.                |
| 1 C       | Grated Pecorino Cheese            | • Sprinkle with half of mozzarella.  |
|           |                                   | • Top with pasta then remaining tomato sauce.  |
|           |                                   | • Sprinkle with pecorino and remaining mozzarella.   |
|           |                                   | • Bake in preheated oven 30-40 mins until bubbly.  |