

## Tossed Mushroom Lasagna

### Ingredients:

- 6 ounces lasagna noodles, broken into thirds (about 3-1/2 cups)
- 2 tablespoons vegetable oil
- 1 pound fresh white mushrooms, sliced (about 5 cups)
- 1-1/2 teaspoons Italian seasoning
- 1/2 teaspoon minced garlic
- 2 cups prepared spaghetti sauce
- 1 package (16 ounces) frozen large cut mixed vegetables
- 1/4 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese (4 ounces)

### Preparation:

Prepare lasagna as label directs; drain. Place in a large serving bowl; cover to keep warm. Meanwhile, in a large skillet over medium-high heat, heat oil until hot. Add mushrooms, Italian seasoning and garlic; cook, stirring occasionally, until mushrooms are tender, about 6 minutes. Stir in spaghetti sauce and frozen vegetables; cook uncovered, over medium heat until mixture is hot, about five minutes, stirring occasionally. In a large bowl place cooked lasagna. Add mushroom mixture and Parmesan cheese; toss gently. Sprinkle with mozzarella cheese; serve immediately. Top each portion with a spoonful of ricotta cheese, if desired.