

SUMMER SQUASH LASAGNA

Ingredients

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| 2 Tbsp olive oil | ½ cup grated Parmesan cheese, divided |
| 1 onion, chopped | ¼ cup plus 2 Tbsp chopped fresh basil, divided |
| 1 medium zucchini, cut crosswise into 1/4-inch slices | 1 egg |
| 1 medium yellow squash, cut crosswise into 1/4-in slices | ¼ tsp black pepper |
| 2 garlic cloves, minced | 2 ¼ cups marinara sauce |
| 1 tsp salt, divided | 8 oven-ready (no-boil) lasagna noodles |
| 1 cup ricotta cheese | 1 cup water |
| 1 ½ cups shredded mozzarella cheese, divided | |

Directions

1. Spray 7-inch springform pan with nonstick spray; set aside. Heat oil in large skillet over medium-high heat. Add onion, zucchini, and yellow squash; cook and stir about 5 minutes or until vegetables are softened and lightly browned. Add garlic and ½ teaspoon salt; cook and stir 30 seconds.
2. Combine ricotta, ¼ cup mozzarella, ¼ cup Parmesan, ¼ cup basil, egg, remaining ½ tsp salt and pepper in medium bowl; mix well.
3. Spread ¼ cup marinara sauce in bottom of prepared springform pan. Layer with 2 noodles, breaking to fit. Spread one third of ricotta mixture over noodles. Top with one third of vegetables, ¼ cup mozzarella, and ½ cup sauce. Repeat layers twice. For final layer, top with remaining 2 noodles, ½ cup sauce, ½ cup mozzarella, and ¼ cup Parmesan. Cover pan tightly with foil.

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Directions, cont.

4. Pour water into Instant Pot. Place pan on rack; lower rack into pot. Secure lid and move pressure release valve to Sealing position. Press Manual; cook at high pressure 20 minutes.
5. When cooking is complete, use natural release. Carefully remove pan from pot. Remove foil.
6. If desired, preheat broiler; broil lasagna 1 minute or until cheese is browned. Cool in pan 10 minutes. Remove side of pan; sprinkle with remaining 2 tablespoons basil. Cut into squares or wedges.

Serves 4 to 6