

EASY TOFU-SPINACH LASAGNA

by Sally Kelly

1 box Lasagna noodles of choice (will not need all of them)
1 lb. firm tofu, mashed
1 Tbsp. onion powder or granules
1 c. **Cashew Pimiento Cheese Sauce** (see recipe below) (save extra for later)
½ tsp. basil
1 tsp. salt
½ tsp. garlic powder or granules
1 (26-oz) jar spaghetti sauce – may add some salsa to “zest it up”
cooked greens of choice, unsalted & drained (I like to mix two bags—one of spinach and one of turnip, kale, collards or other greens.)

Place tofu in a mixing bowl, mash and add 1 cup of Cashew Pimiento Cheese Sauce (see recipe below), drained cooked greens, plus all the seasonings, and stir well.

Cover bottom of casserole dish with a layer of spaghetti sauce. Then add about ½ cup water to jar of spaghetti sauce, screw lid back on, and shake well to stir water into sauce. Next lay dry lasagna noodles side by side in the casserole dish, leaving about ½-inch space between them as they will expand as they hydrate in the sauce. Cover the lasagna noodles with a thin layer of spaghetti sauce. Then spoon a layer of tofu mixture on top of noodles. Cover this with another layer of spaghetti sauce. Then a layer of dry lasagna noodles. Add more spaghetti sauce, more tofu mixture, more spaghetti sauce, more noodles, etc., until dish is almost full. (If you have more ingredients, make a small dish which can be frozen after cooking.)

Cover with saran wrap and place in refrigerator overnight. (This allows the noodles to hydrate in the spaghetti sauce.) The next day change the plastic wrap to foil and bake at 375° F. for 50 minutes to 1 hour and 10 minutes (depending on how large a dish you prepared). Remove from oven and drizzle cashew pimiento cheese over top and return to oven uncovered for 10 minutes. Remove from oven and allow to sit 15 minutes before serving (makes it easier to serve...doesn't fall apart).

This is excellent for a make-ahead menu or as a leftover. Good in a sack lunch and tastes good even cold.

CASHEW PIMIENTO CHEESE SAUCE

1 c. water	1 tsp. salt
1 c. raw cashew pieces	1 tsp. onion powder
4 oz. Pimientos	dash garlic powder
¼ c. Brewer's yeast (nutritional yeast)	1/8 c. lemon juice

Blend all ingredients in blender until creamy and smooth. Use as is in lasagna and save some for drizzling over top near the end of the baking time.