



## Susan's Zucchini Lasagna

- 4 medium sized Fresh zucchini
- 1 10.5oz piece of Italian Herb Basket Cheese
- 1/3 Cup Parmesan Cheese, grated
- Juice of 1 Lemon
- ¾ Cup of Water
- ½ Teaspoon Lemon Zest
- 4 cloves of Fresh Garlic
- 1 Cup Sun Dried Tomatoes
- ½ Cup Extra Virgin Olive Oil
- 1 ½ Teaspoons Sea Salt

**Prepare your sauce in a blender or food processor. Add lemon juice, water, garlic, sun dried tomatoes, olive oil, Lemon Zest, and salt to the blender and blend on high speed until the mix comes together. Once combined, allow it to sit for 30 minutes.**

**Clean the zucchini under cool water, cut the two ends, and then make one small 1/8 inch slice down one side lengthwise. This will provide you with a flat surface to place down on the cutting board to prevent the zucchini from rolling. Cut ¼ inch slices lengthwise for the rest of the zucchini and repeat for the remaining three pieces.**

**In the bottom of a shallow baking dish, place 3 tablespoons of your sauce and then one layer of the sliced zucchini. Next, spread 3-4 more tablespoons of your sauce on top of the zucchini, sprinkle half of your parmesan cheese over the top, and add another layer of zucchini slices. Repeat with the sauce and parmesan. Lastly, add the last layer of zucchini, top with the remaining sauce, and top with sliced of the Italian Herb Basket Cheese.**

**Bake at 375F for 30 minutes, uncovered. Serve immediately with hot crusty bread.**

