

Lasagna with Chèvre, Arugula, and Crimini Mushrooms

Lasagna is very versatile. In this version, chèvre stands in for the more commonly used ricotta cheese, and goat cheddar subs for mozzarella.

Other cheeses that melt well, such as goat Gouda, French petite Basque or Spanish Manchego, are good choices, too.

Yield: 4 to 6 servings

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2 cups tomato sauce

9 uncooked
lasagna noodles
(8 ounces)

6-ounce log chèvre
(plain or basil)

1 cup coarsely chopped
crimini mushrooms

1 1/2 cups coarsely chopped
arugula

2 cups grated
goat cheddar

- 1.** Preheat the oven to 400°F.
- 2.** Spread 1/2 cup of the tomato sauce in the bottom of an 8-inch square baking dish. (You can use one of the lasagna noodles to do the spreading.) Lay 3 of the noodles over the sauce.
- 3.** Spread the chèvre on top of the noodles, top with another 3 noodles, and cover with mushrooms and arugula.
- 4.** Place the last 3 noodles over the mushrooms and arugula, and press gently. Top with the remaining sauce and grated cheese.
- 5.** Cover with foil or a cookie sheet and bake for 45 minutes, or until the noodles are soft and the lasagna is hot and bubbly.
- 6.** Remove from the oven and let sit about 10 minutes to set. Cut into squares and serve.

FOR A CHANGE . . .

- Instead of crimini mushrooms and arugula, try a combination of marinated sun-dried tomatoes, fresh or roasted bell peppers, chopped radicchio, sautéed shiitake mushrooms, and kale.
- Replace the layer of vegetables with another layer of grated cheese.
- Vary the type of lasagna noodles; use rice, whole wheat, spelt, spinach, or artichoke soy. Even penne or macaroni pasta works well.
- For a Mexican-style version, use jalapeño jack soy cheese instead of chèvre, and salsa in place of tomato sauce.