

Texas Vegetable Lasagna



GO TEXAN.

Serves 10

10-12	Dried lasagna noodles, cooked al dente
6 T.	Unsalted butter
¾ Cup	Minced Texas sweet onion
4 Ounces	Sliced Texas mushrooms
¾ tsp.	Salt
½ tsp.	Dry mustard
½ Cup	All-purpose flour
3½ Cups	Milk
Dash	Hot sauce
¼ Cup	Finely grated Parmesan cheese
2 T.	Minced Texas parsley or basil
1 lb.	Texas broccoli florets cooked tender-crisp
1 Cup	Shredded carrots
½ Large	Red bell pepper, diced
1 Cup	Grated Monterey Jack cheese
1 Cup	Grated cheddar cheese



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Preheat oven to 350°. Grease a 9 x 13-inch rectangular baking dish. Place a layer of noodles across the bottom of the pan.

In a sauté pan, melt butter over medium heat. Add onions and mushrooms, and sauté until the onions are tender and the mushrooms have begun to brown. Stir in salt, dry mustard and flour. Cook over medium heat about 1 minute. Add the milk, and stir until the mixture boils and begins to thicken. Remove from heat and add hot sauce, Parmesan cheese and parsley or basil.

Layer half of the broccoli, carrots, and red bell pepper over the noodles in the bottom of the pan. Sprinkle with one-third of each type of cheese. Spread about 1 cup of the sauce over the vegetable/cheese layer. Top with another layer of noodles. Layer vegetables, cheeses, and sauce as before. Top with one final layer of noodles. Cover with the remaining sauce and sprinkle with the remaining cheeses.

Bake, uncovered, for 40 minutes until hot and bubbly. Let rest about 10-15 minutes before serving.

Recipe provided by Molly Fowler, The Dining Diva



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