

Lentil Lasagna

By Joe Yonan

- 2 tablespoons olive oil, plus more for greasing
- 1 large white or yellow onion (12 ounces), chopped
- 2 large bell peppers, cored and chopped
- 2 celery stalks, chopped
- 1 large carrot, scrubbed and chopped
- One (28-ounce) can no-salt-added crushed tomatoes
- 1 cup water
- 2 teaspoons Aleppo-style chile flakes
- 1 teaspoon garam masala
- 1/2 teaspoon ground turmeric
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon fine salt, plus more to taste
- 3 cups cooked black lentils (from two 15-ounce cans), drained and rinsed (see NOTE)
- 1 1/2 cups (6 ounces) shredded part-skim mozzarella cheese
- 1 1/2 cups (5 ounces) finely grated parmesan cheese
- 1 pound no-boil lasagna sheets

🕒 Active: 40 mins | Total: 1 hour 30 mins

Step 1

Position a rack in the middle of the oven and preheat to 350 degrees. Brush a deep 9-by-13-inch baking dish generously with olive oil.

Step 2

In a large skillet over medium heat, heat the 2 tablespoons of oil until it shimmers. Add the onion and saute until translucent, 4 to 5 minutes. Add the bell peppers, celery and carrot and saute until the carrots and peppers start to soften, 3 to 4 minutes. Stir in the tomatoes, water, chile flakes, garam masala, turmeric, black pepper and salt. Increase the heat to high and bring the mixture to a boil. Remove from the heat, taste, and season with more salt, as needed.

Step 3

Use an immersion blender to pulse for a few seconds to get a chunky sauce, or longer to get it smooth, if you'd like. (Alternatively, you can transfer the mixture to a blender or food processor, pulse or puree, and return the sauce to the pot.) Stir in the lentils.

Step 4

In a small bowl, mix the mozzarella and parmesan cheeses until combined.

Step 5

Line the base of the greased baking pan with enough sheets of pasta to cover in a single layer. Cover the pasta with 1 1/2 cups of the sauce and spread evenly. Sprinkle about 3/4 cup of the cheese mixture on top, and add another layer of pasta. Repeat the sequence three more times, layering sauce and cheese on the pasta. The final layer should be covered with the sauce and cheese.

Step 6

Cover the dish tightly with foil, and set the baking pan on a large sheet pan to catch any drips.

Step 7

Bake for 35 to 45 minutes, or until the cheese is melted, the sauce is bubbling, and the pasta layers are all cooked. Carefully remove the foil, turn on the broiler, and broil for 2 to 3 minutes, or until the cheese begins to bubble and lightly brown. Watch carefully so the cheese does not burn.

Step 8

Remove from the oven and let cool for at least 10 minutes before slicing and serving warm.

Substitutions

No Aleppo-style chile flakes? >> Use Urfa, Morash, crushed red pepper flakes, or a combination of mostly sweet paprika with a pinch of cayenne.

Crushed tomatoes >> Diced tomatoes or tomato puree.

Garam masala >> Curry powder.

Mozzarella >> Vegan mozzarella-style shreds, such as Daiya brand.

Parmesan >> Vegan parmesan cheese, such as Violife brand, or nutritional yeast.

Notes

If you can't find canned black lentils, simmer 1 cup dried black lentils in 4 cups water until tender but not mushy, 25 to 30 minutes, then drain.

