

K's Kitchen: Veggie lasagna worthy of a party

By Kathryn Reed

It needs something.

That was the conclusion Steve, Denise and I came to after I first made the original recipe. My sister, Pam, came up with the somethings. She increased the amount of all the spices and added mozzarella, which is what the recipe below calls for.

Zucchini isn't one of the most flavorful vegetables, so it is always going to need something to give it a bit of pizzazz. This veggie does have nutritional benefits – such as not having many calories, and being a good source for potassium and anti-oxidants.

Using a mix of yellow and green zucchini makes the dish look prettier. And no need to barbecue if you don't want to. The oven works fine; the char will be missing and there will be a slightly different flavor. Frozen corn could also be substituted for fresh if it's not in season.

It's also possible to assemble these a couple days before baking/serving. This is what my sister did for my birthday bash.



Zucchini and Corn Lasagna

3½ pounds green zucchini and yellow squash, ends trimmed, thinly sliced lengthwise

1¾ tsp kosher salt, divided

3 T olive oil, divided

½ C shallot, chopped

7 garlic cloves, chopped

2 C raw corn kernels (from 2 or 3 ears corn)

2 tsp fresh thyme

15 ounces ricotta cheese

8 ounces mozzarella, grated

1¼ C shredded Parmesan cheese, divided

1 large egg, beaten to blend

½ C basil leaves, chopped

4 T chives, chopped

½ tsp pepper

1½ T butter, divided

Place zucchini in a single layer on baking sheets that are lined with paper towel. Sprinkle with 1½ tsp salt. Let sit for 30 minutes.

Heat 1 T oil in a medium pan over medium heat. Add shallot and garlic, stirring until beginning to brown. Add corn and thyme until corn is just hot. Transfer to a medium bowl. Stir in ricotta, half of Parmesan, mozzarella, egg, basil, chives, pepper, and remaining salt.

Press water out of zucchini with paper towels. Brush zucchini with remaining oil. Grill zucchini until grill marks appear on both sides.

Grease 9 x 13 pan. Arrange a quarter of zucchini crosswise in bottom of dish, overlapping slightly. Evenly spread one-third of corn-cheese mixture over zucchini. Repeat process 2 more times, ending with zucchini. Sprinkle remaining Parmesan on top and dot with remaining butter.

Bake in 375-degree oven until lasagna turns golden brown, about 45 minutes. Let rest before serving.