one pot vegetarian lasagne pasta

featured product:
baby spinach

enjoy an easy, weeknight twist on a classic comfort dish.

all the flavorful aromas and cheesy goodness you love about lasagne, but made as a one-pot meal that comes together faster than you can say, "pass the parmesan." (ok, not exactly that fast, but you get the idea.)

ingredients

2 cups tomato sauce
1 15 oz can diced tomatoes
1 ½ tbsp. italian seasoning
½ tsp. sea salt
1 clamshell **organicgirl baby spinach**
4 cups vegetable broth
1 box lasagna noodles
1 onion, diced
4 garlic cloves, minced
? cup dairy-free ricotta
½ cup mozzarella
fresh basil (optional)
grated parmesan cheese (optional)

directions

1. heat a large pot or dutch oven over medium heat.
2. add onion and garlic to the pot; sauté until softened and fragrant, about 3-4 minutes.
3. add italian seasoning and sea salt to the pot; saute 2-3 minutes.
4. pour in tomato sauce and diced tomatoes; stir to combine and bring mixture to a simmer.
5. add the vegetable broth and stir until combined.
6. break lasagna noodles into small pieces; add to the pot, ensuring they are submerged in the sauce.
7. cook noodles according to package instructions for al dente, stirring occasionally to prevent sticking.
8. once the noodles are cooked, mix in the mozzarella cheese.
9. add organicgirl spinach; stir until spinach wilts and is evenly distributed.
10. dollop spoonfuls of dairy-free ricotta over the top of the pasta mixture; cover and let it sit for a few minutes, allowing the residual heat to melt the cheese.
11. once the cheese is melted and bubbly, remove pot from the heat and serve. optionally, garnish with fresh basil leaves or grated cheese before serving.