

<p>Lasagne, Broccoli 2 bunches broccoli 12 dried Lasagne noodles 15-oz ricotta cheese ¼ cup grated Parmesan cheese 1 slightly beaten egg 2 tablespoons snipped parsley 12 oz jar roasted red sweet peppers, drained and blended ¼ cup butter ¼ cup flour 2 cloves garlic, minced 3 cups milk ½ teaspoon basil ½ teaspoon salt ⅛ teaspoon pepper 2 cups shredded Monterey Jack cheese (8oz) 3 tablespoons grated Parmesan cheese</p>	<p>Trim and cut up broccoli (about 8 cups). Steam 4-5 minutes. Set aside. Cook noodles. Drain. Set aside. <i>Filling:</i> combine ricotta, Parmesan, egg, parsley. Set aside. <i>Sauce:</i> melt butter. Stir in garlic and flour. Cook 1 minute. Add pureed peppers, milk, basil, salt, pepper. Cook until thick and bubbly. Grease 9x13 rectangular baking dish. Spread ¾ cup sauce in dish. Layer 3 noodles over, then a of filling, then ⅓ of broccoli, then ½ cup Monterey Jack. Repeat layers 2 more times. Top with remaining noodles and sauce. Bake at 425 ° for 20 minutes. Sprinkle with ½ cup Monterey Jack and remaining Parmesan. Bake 10 minutes. Stand 10 minutes. 10 servings.</p>
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