

# BROKEN LASAGNA

## INGREDIENTS

- Water  
Pinch Salt
- 2 Zucchini (large) (about 1 3/4 pounds) (coarsely grated)  
1/2 t Kosher salt  
12 oz Lasagna noodles (don't boil) (break into bite-size pieces)  
3 T Butter (Smart Balance **OR** Earth Balance) (unsalted)  
2 C Tomatoes (cherry) (1 C whole, 1 C halved)  
1/2 t Lemon zest (finely grated)  
Black pepper  
1/2 C Parmesan cheese (grated) **OR** Mozzarella (low-fat) (plus more for topping)  
1 bunch Chives (small bunch) ( cut into 1 inch pieces)



## DIRECTIONS

- 1 Bring a large pot of salted water to a boil
- 2 Add the pasta to the boiling water & stir to prevent it from sticking
- 3 Cook until al dente (Approximately 12 minutes)
- 4 Reserve 1/2 C of the cooking water when draining the pasta
- 5 Toss the Zucchini in a colander with salt over a large bowl & let stand for 10 minutes
- 6 Gently squeeze out the excess moisture
- 7 Heat the butter in a large sauce pan over medium-high heat
- 8 Add the cherry tomatoes & cook until blistered & slightly softened (approximately 4 minutes)
- 9 Stir in the zucchini & lemon zest
- 10 Lightly crush the tomatoes with a wooden spoon while the the mix continues to cook (4 minutes) or until zucchini is crisp but tender
- 11 Season with salt & pepper
- 12 Transfer the zucchini & tomato mix to a large bowl & then
- 13 Add the pasta & cheese & toss
- 14 Stir in half of the chives & about 1/4 C of the pasta water adding more if needed
- 15 Check your seasoning to see if you need more salt & pepper
- 16 Divide the pasta into 4 bowls & top with more cheese & the remaining chives

## NOTE

Serves 4

