

# **DUTCH OVEN COOKING**

14 inch Dutch oven

28 hot coals

## **VEGAN LASAGNA**

### **Ingredients:**

2 large jars Pasta Sauce (your choice) ( I like Classico -Roasted Garlic)

Lasagna noodles (uncooked)

Veggie Burger (Griller Crumbles ( morning star)

1 bag fresh Spinach

Fresh or canned mushrooms

Daiya vegan cheese or (Cheri's vegan cheese sauce)

½ cups water, rinse pasta jars

**Season Tofu** with garlic powder, onion powder, oregano, Basil, Thyme, & Salt to taste. Set aside.

Coat Dutch oven with olive oil.

Starting with sauce, make layers in order of ingredients to the top of pan, finishing with a layer of noodles covered with sauce and cheese.

Cover and bake using 10 coals underneath the oven & 18 coals on top. Cook approx. 1 hour, until noodles are tender.

Remove lid & let set for a few min. to allow excess water to steam off before serving.

**YUM - Enjoy**