

# Ingall's Easy RV Oven Zucchini Lasagne

## Ingredients:

1 pound	90% Lean Ground Beef
1/4 cup	Onion (Chopped)
1/2 tsp	Dried Oregano
1/2 tsp	Dried Basil
1/4 tsp	Salt
1/4 tsp	Pepper
1 can (15 oz)	Tomato Sauce
1 Large	Egg, lightly beaten
1 Cup	2% Cottage Cheese
4	Medium Zucchini (about 1-3/4 pounds)
3 TBSP	All-Purpose Flour
1 Cup	Part-skim Mozzarella, shredded
To Taste	Additional Shredded Mozzarella



## Instructions:

1. Preheat oven to 375°
2. In large skillet, cook and crumble beef with onion over medium-high heat until meat is no longer pink, 5-7 minutes. Stir in seasonings and tomato sauce. Bring to a boil; simmer, uncovered, 5 minutes.
3. In a bowl, mix egg and cottage cheese.
4. Trim ends of zucchini; cut lengthwise into 1/4-in.-thick slices. Toss zucchini with flour. Layer half the slices in a greased 13x9-inch baking dish. Top with the cottage cheese mixture and half the meat sauce.
5. Add remaining zucchini slices. Spread with remaining meat sauce; sprinkle with 1 cup mozzarella cheese.
6. Bake, uncovered, until heated through, about 40 minutes. Sprinkle with additional shredded cheese. Let stand 10 minutes before serving.

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