

# daiya

deliciously dairy-free®



Daiya products are melty, stretchy, and ooey goey delicious! All our products are dairy-free, gluten-free and soy-free! Best of all you can use them as you would traditional dairy cheeses. It's time to enjoy that warm and stretchy delight only cheese can provide.

For more great recipes and to learn about all of Daiya's other deliciously dairy-free products, visit us at: [daiyafoods.com](http://daiyafoods.com)





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## Daiya Lasagna with Tofu Ricotta

Makes 1 Full Hotel Pan of Lasagna

Prep Time: 15 minutes, Cook Time: 40-45 minutes

### Ingredients:

#### Lasagna

- 3 lbs **Daiya Mozzarella Style Shreds**
- 2 lbs + 4 oz Lasagna Pasta
- 3 qts + ½ cup Tomato Sauce
- 3 lbs Tofu Ricotta Filling (**vegan**)  
\*recipe below
- 2 tablespoons Parsley Flat Italian Fresh (*for garnish*)

#### Tofu Ricotta

- 3 lbs Firm Tofu
- ⅓ cup Nutritional Yeast
- ½ cup Olive Oil
- ½ cup Lemon Juice
- 1 tablespoon Salt

### Directions:

#### Lasagna

1. Preheat oven to 163° C / 325° F.
2. Spread 20 oz of sauce in the bottom of the pan.
3. Layer 9 lasagna sheets slightly overlapping, across the bottom of the pan.
4. Top with 2 lbs of tofu ricotta evenly over the pasta sheets.
5. Sprinkle 16 oz **Daiya Mozzarella** over the tofu ricotta.
6. Spread another 20 oz of sauce over the **Daiya Mozzarella** and spread evenly.
7. Repeat this process twice more ending with pasta sheets and 20 oz of sauce over the top (it should be 4 layers of noodles, 5 layers of sauce, 3 layers of **Daiya Mozzarella**).
8. Wrap in plastic twice and then foil. Bake at 163° C / 325° F for 45 minutes.
9. Remove plastic and foil. Sprinkle 16 oz **Daiya Mozzarella**.
- 10 Return to oven and bake for another 10 minutes at 204° C / 400° F to brown the **Daiya Mozzarella**.
11. Let rest of at least 1 hour in the warmer before portioning.
12. Garnish with parsley.

#### Tofu Ricotta

1. Bring a large pot of water to a boil.
2. Decrease the heat, add the tofu, and simmer for 2 minutes.
3. Drain and let it cool.
4. Squeeze out as much water as possible from the tofu by pressing between towels or in pasta strainer.
5. Put the tofu in a food processor. Add the nutritional yeast, olive oil, lemon juice, and salt and process until smooth, about 3 minutes.