**Zucchini Lasagna**

Ingredients:

FOR THE LASAGNA
4-5 small to medium zucchini
5 to 6 fresh basil leaves, chopped (for garnish)
Mushroom and onion saute in water

FOR THE POTATO BÉCHAMEL
6 medium-sized potatoes, peeled and diced (about 11/2 pounds)
1 tablespoon onion powder
1 tablespoon fresh lemon juice
2 tbsp arrowroot starch
1 tbsp water (optional)

FOR THE MARINARA SAUCE
4 1/2 cups fresh crushed or diced tomatoes
1 onion, diced
3 garlic cloves, minced
1 teaspoon dried oregano
1 teaspoon dried thyme
1/4 cup tightly packed fresh basil, chopped

Directions:
Preheat oven to 350°F/180°C.

Cut the ends off the zucchini, and then slice into about 1/4-inch thick ribbons. Arrange them on two or three large baking sheets covered with parchment paper and bake them in the oven for 25 to 30 minutes, until almost dry. Remove from the oven and cool completely. If the slices still seem wet, dab them a few times with paper towels to remove excess moisture.

To make the potato béchamel, steam potatoes cubed until tender. Remove from the heat and place in a blender, along with the onion powder, lemon juice, and arrowroot starch. Blend until smooth, adding a tablespoon of water if needed to blend. Set aside.

To make the marinara sauce, cut up the tomatoes and add them with the onion, garlic, oregano, and thyme to a medium sized saucepan and cook on high heat for 20 to 25 minutes, until thick and reduced. Add the basil. Let cool for 10 minutes.

To assemble the lasagna, cover the base of a small lasagna dish with a layer of baked zucchini, overlapping slightly. Next, add one-quarter of the marinara sauce, just enough to cover the zucchini. After that, add one quarter of the potato béchamel, just enough to cover the tomato layer. Add in layer of mushroom, onions, peppers etc. Adding too much of either will result in a runny, watery lasagna. Repeat, making layers with the zucchini, marinara, and potato béchamel, adding four to five layers in total.

Bake in the middle of the oven for 45 to 50 minutes, until browned on top and the zucchini is tender. Let cool for at least 20 minutes before slicing so the sauce can thicken. Serve with chopped fresh basil on top.