



Dairy Lasagna for Passover

Ingredients:

- 3 eggs
- 1 1/2 pounds cottage cheese
- 1 teaspoon shallot powder and basil or oregano (optional)
- 2 1/2 cups roasted tomatoes or tomato sauce
- 4 large crepes or enough to cover your pan (www.purepassover.com/crepes)
- Shredded mozzarella cheese (as needed for layering and topping)

Instructions:

1. Preheat the oven to 350°F (175°C).
2. In a medium mixing bowl, beat the eggs.
3. Add cottage cheese and spices (if using). Mix well.
4. Pour 1/3 of sauce into the bottom of a 9x13-inch baking dish.
5. Fold the edges of your crepes in and place them in the pan as you would lasagna noodles to form the first layer.
6. Spread half the cottage cheese mixture over the crepes.
7. Spoon 1/3 of sauce over cheese mixture and sprinkle with shredded mozzarella.
8. Repeat another layer of crepes, cottage cheese mixture, sauce, and mozzarella.
9. Finish with a generous layer of shredded mozzarella on top.
10. Bake for 45–50 minutes, until bubbly and lightly golden.
11. Let rest 5–10 minutes before serving, or cool completely to freeze and enjoy later.