4 Day Sale

**FRIDAY THRU** 

MONDAY

SAVE 54 on Rancher's Reserve® Beef

Smoked Sausage or Ball Park Beef

Signature Cafe® 8-Piece Fried, All Natural or Dark Chicken

Heineken, Pacifico or 4-Pack Ninkasi

12 to 22-oz. bottles or

SAFEWAY ( COUPON

Prices on this page are effective

Wednesday, June 15 thru Tuesday, June 21, 2011.

ALL LIMITS ARE PER HOUSEHOLD, PER DAY. Selection varies by store.

xday, June 15 thru Tuesday, June 21, 2011 in all Safeway stores in Oregon (except Milton-Freewater) and S.W. Washington stores serving Wahkiakum, Cowlitz, Clark,

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Kingsford Charcoal Briquets

**⊏**99

# SAFEWAY (



## Cheesy Vegetable Lasagna

A rich, cheesy lasagna loaded with vegetables. Alternately, omit all veggies except broccoli for a broccoli lasagna.

### Ingredients

- \*12 lasagna noodles
- \*2 tablespoons olive oil
- \*2 heads fresh broccoli, chopped
- \*2 carrots, thinly sliced
- \*1 large onion, chopped
- \*2 green bell peppers, chopped
- \*2 small zucchini, sliced
- \*3 cloves garlic, minced
- \*1/2 cup all-purpose flour
- \*3 cups milk
- \*3/4 cup Parmesan cheese, divided
- \*1/2 teaspoon salt
- \*1/2 teaspoon pepper
- \*1 (10 ounce) package frozen chopped spinach, thawed
- \*1 (8 ounce) container small curd cottage cheese
- \*24 ounces ricotta cheese
- \*2 1/2 cups shredded mozzarella cheese, divided

### **Directions**

- 1. Preheat oven to 375 degrees F (190 degrees C). Grease a 9 x 13 inch casserole dish.
- 2. Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.
- 3. Heat oil in a large cast iron skillet over medium heat. When oil is hot add broccoli, carrots, onions, bell peppers, zucchini and garlic. Saute for 7 minutes; set aside.
- 4. Place flour in a medium saucepan and gradually whisk in milk until well blended. Bring to a boil over medium heat. Cook 5 minutes, or until thick, stirring constantly. Stir in 1/2 cup Parmesan cheese, salt and pepper; cook for 1 minute, stirring constantly. Remove from heat; stir in spinach. Reserve 1/2 cup spinach mixture. In a small bowl combine cottage and ricotta cheeses; stir well.
- 5. Spread about 1/2 cup of spinach mixture in the bottom of the prepared pan. Layer noodles, ricotta mixture, vegetables, spinach mixture and 2 cups mozzarella cheese, ending with noodles. Top with reserved spinach mixture, 1/2 cup mozzarella cheese and 1/4 cup parmesan cheese.
- 6. Bake in preheated oven for 35 minutes, or until lightly browned on top. Cool for approximately 10 minutes be

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