

This vegan take on the traditional Italian dish tastes as though it's been perfected over generations.

INGREDIENTS

serves 8

1 lb no-boil (oven-ready)
lasagna noodles
1 [recipe Bolognese sauce](#)
vegan shredded cheese
(I use Daiya mozzarella)
olive oil

BÉCHAMEL SAUCE:

1 1/2 cup raw cashews
3 cups of water
1-2 Tbsp nutritional yeast
salt & pepper
nutmeg

DIRECTIONS

Prepare the Bolognese sauce according to [this recipe](#).

Prepare the béchamel by blending the cashews and the water until smooth. Cook the mixture in a saucepan over medium heat, stirring constantly until it thickens. Add nutritional yeast, salt, pepper, and nutmeg to taste.

Preheat oven at 375F.

Oil a 9"x13" baking dish.

Spread a thin layer of Bolognese sauce on the bottom. Layer the lasagna noodles on top.

Ladle half of the Bolognese sauce on the noodles, followed by a third of the béchamel sauce. Add another layer of noodles.

Repeat one more time and finish with a layer of béchamel sauce. Sprinkle generously with cheese.

Cover and bake in oven for 30 minutes.

Remove cover and bake for another 20 minutes, or until lightly browned and the sauce is bubbling.

Serve warm with a fresh green salad.