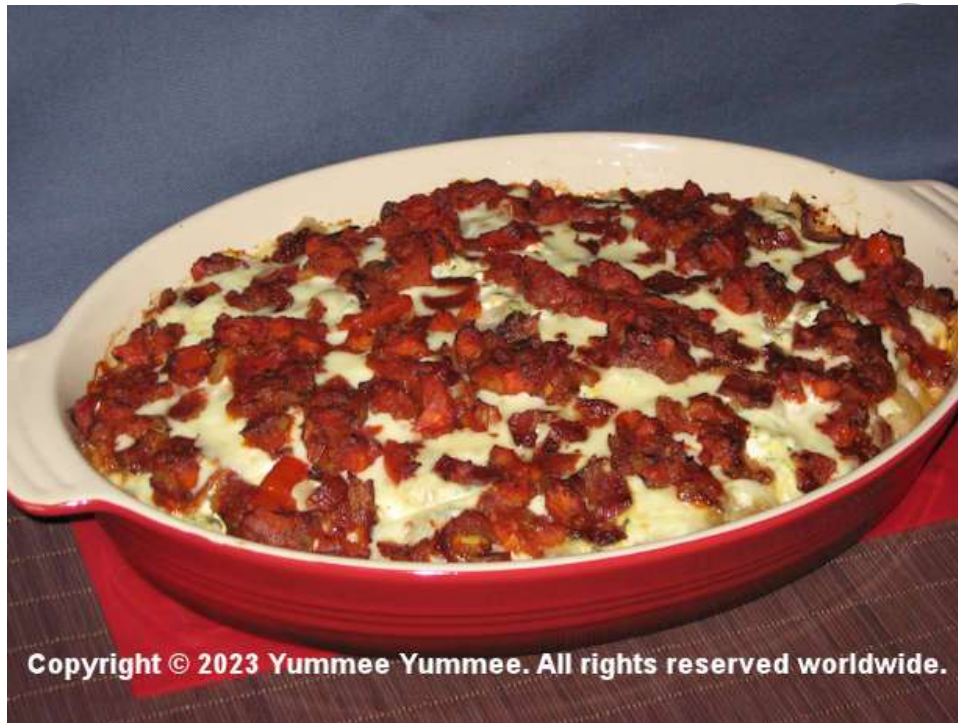


Bacon and Shells Lasagna



Bacon

2 (12 ounce) packages bacon

Pasta

1 (16 ounce) package gluten free pasta shells

Tomato Sauce

2 tablespoons extra virgin olive oil
1/2 cup chopped sweet onion
3 to 4 garlic cloves, minced
1 cup finely sliced carrots
2 ribs celery, minced
1 (6 ounce) can tomato paste
1 cup water
2 tablespoons extra virgin olive oil
3 Roma tomatoes, chopped
1 teaspoon dried parsley
1 teaspoon dried basil
1 teaspoon dried oregano

Cheese Filling

1 (24 ounce) container cottage cheese
2 eggs, beaten

1/2 cup grated Parmesan cheese
1 tablespoon dried parsley

Cheese

1 (16 ounce) block Mozzarella cheese, sliced or shredded
Grated Parmesan cheese

Cook bacon until crisp. Crumble and set aside.

Cook and drain pasta. Set aside.

In a non-stick skillet, saute onion, garlic, carrots, and celery in olive oil for 10 minutes over medium-low heat. Add tomato paste, water, additional olive oil, tomatoes, parsley, basil, and oregano. Cook for an additional 3 to 5 minutes, stirring until blended. Set aside.

In a medium bowl, combine cottage cheese, eggs, Parmesan cheese, and parsley. Mix well.

In a 10 x 14 inch baking dish, layer half of pasta, cottage cheese mixture, Mozzarella cheese, tomato mixture, and bacon. Repeat layers once. Sprinkle with grated Parmesan cheese. Bake uncovered at 375 degrees for 30 minutes.

Serves 6 to 8

Cook's Note: This recipe can be easily divided.