



## Of Italian Vegetarian Dishes and Tacos

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Chef Peter was featured in two segments on Tampa's WTSP 10 News and ABC's Morning Blend. Check out [this video](#) to learn more about fresh ideas to liven up your Taco Tuesdays.

On "[Morning Blend](#)" Peter gives the recipe for a zucchini lasagna made with Cucina Antica, an all natural pasta sauce. "A lot of sauces in a jar are made from tomato paste, water and sugar," Peter explains. "This is an authentic sauce made from San Marzano tomatoes. It has no water, no sugar and nothing on the label that you cannot pronounce." There are four Cucina Antica sauces available locally at Target, Whole Foods and Winn Dixie.

### **Chef Peter's Zucchini Lasagna**

3 Zucchini's peeled and sliced lengthwise into 1/4-inch slices

Blend ricotta, mozzarella and parmigiano reggiano cheeses with salt and pepper

Cucina Antica tomato basil sauce

Add Cucina Antica tomato basil sauce to the bottom of a medium-sized baking dish. Layer the zucchini followed by the cheese mixture building the dish several layers deep. Add more sauce. Top with parmigiano reggiano and mozzarella. Bake 350 degrees Fahrenheit for 45 minutes.