Homemade Pasta Dough

2 eggs

1 egg yolk

1/4 water

1 Tablespoon olive oil

1/4 teaspoon salt

2 cups flour

Garden Herb Lasagna

1 recipe pasta dough

1 cup ricotta

1 egg white

2 Tablespoons shredded carrot

1 Tablespoons fresh basil

1 Tablespoon minced green onions

1 teaspoon fresh mint

1/4 teaspoon salt

1 cup crumbled queso

4 cups tomatoes

Whisk together first 6 ingredients.

Make a circle of flour on the counter.  Make a well in the center.

Pour egg mixture into the center if flour and working with a fork, slowly incorporate wet ingredients into flour until all is combined.

Knead dough until smooth.

Cover with a damp cloth and let rest for 30 minutes.

While dough rests, combine ricotta, egg white, carrot, basil, green onion and mint.

Crumble in queso.

Chop tomatoes.

Slice a small piece of dough from pasta.  Use a rolling pin to roll into a long length.

I used a pasta maker to get my dough nice and thin.

Place 1 noodle at a time in a pot of boiling water and cook for 2 minutes.

Cool.  Lay the end of the noodle inside a mini loaf pan.  Spread 1 Tablespoon cheese mixture on top.

Top with fresh tomatoes.

Fold noodle over filling.  Repeat layering until you reach the top of the pan.

Sprinkle additional queso and tomatoes on top.

Bake 30 minutes at 350.

Sprinkle with fresh basil.