Skillet Vegetable Lasagna

2 Tablespoons oil

1 zucchini, cut into 1/4" thick slices

1 1/2 cups onion, thinly sliced

8 ounces sliced mushrooms

4 cups baby spinach

3 cloves garlic, minced

28 ounce can crushed tomatoes

4 1/2 no boil lasagna noodles

1 cup mozzarella cheese

1 cup ricotta cheese

Heat 1 1/2 t. oil in skillet. Add half of zucchini and cook until browned on each side.

Repeat with remaining oil and zucchini.

Heat remaining oil in skillet. Add onion and mushrooms and cook 6 minutes.

Stir in spinach and garlic and cook 1 minute. Remove pan from heat.

Spread mushroom mixture in bottom of skillet.

Top with cooked zucchini.

Pour 2 cups tomatoes over zucchini.

Arrange noodles over top.

Top with remaining tomatoes.

Spread ricotta over top.

Cover and simmer 20 minutes.

Sprinkle mozzarella over lasagna and broil until lightly browned.