

Spinich Lasanga

Ingredients/Zutaten

- 15 lasagna noodles
- 2 tablespoons olive oil
- 1 cup chopped fresh mushrooms
- 1 cup chopped onions
- 1 tablespoon minced garlic
- 2 cups fresh spinach
- 3 cups ricotta cheese
- 2/3 cup grated Romano cheese
- 1 egg
- 1 teaspoon salt
- 1 teaspoon dried oregano
- 1 teaspoon dried basil leaves
- 1/2 teaspoon ground black pepper
- 3 cups shredded mozzarella cheese
- 3 cups tomato pasta sauce
- 1 cup grated Parmesan cheese



Servings/Portionen	8
Cuisine/Küche	Italian
Total Time	

Directions/Zubereitung

1. Preheat oven to 350° F (175° C).
2. Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain and allow to cool slightly.
3. Meanwhile, heat olive oil in a skillet over medium-high heat. Add mushrooms, onions, and garlic and cook until onions are tender; drain excess liquid and allow to cool slightly.
4. At the same time, bring a small pot of water to a boil; add spinach and simmer for 5 minutes. Drain and allow to cool slightly; squeeze out excess liquid and finely chop.
5. In a bowl, combine and mix ricotta cheese, Romano cheese, egg, salt, oregano, basil, pepper, cooled mushroom mixture and spinach.
6. Create a layer of lasagna noodles in the bottom of a 9x13-inch baking dish.
7. Spread 1/3 of the ricotta-spinach mixture over noodles
8. Sprinkle with 1 cup mozzarella cheese and 1/3 cup Parmesan cheese.
9. Add and spread 1 cup pasta sauce.
10. Repeat to create a total of 3 layers, then cover with aluminum foil.
11. Bake 1 hour, and allow to cool 15 minutes before serving. (Will be even better the next day.)