

Lasagna With Sausage, Spinach, and Three Cheeses

Serves 8-10

Sauce:

1 T extra-virgin olive oil
450 sweet Italian sausage, casings removed
1 medium onion, chopped
 $\frac{3}{4}$ tsp kosher salt
 $\frac{1}{4}$ tsp freshly ground black pepper
4 garlic cloves, minced
 $\frac{1}{2}$ tsp red-pepper flakes, plus more to taste
2 T tomato paste
2 800-g cans whole tomatoes
2 tsp dried oregano

Filling:

420 g ricotta cheese
 $1\frac{1}{2}$ C packed basil leaves
56 g grated Parmesan
2 large egg yolks
 $\frac{3}{4}$ tsp kosher salt
 $\frac{1}{4}$ tsp freshly ground black pepper

Assembly:

560 g frozen chopped spinach, thawed, or 675 g fresh spinach, steamed
Pinch kosher salt
Vegetable-oil cooking spray
9 no-boil lasagna noodles
450 g fresh mozzarella, grated (about 4 C)

Preheat to **190°C**.

Sauce:

1. In a large pot over **medium-high heat**, heat the **oil**.
2. Add the **sausage, onion** and $\frac{3}{4}$ **tsp salt** and $1\frac{1}{4}$ **tsp pepper**; cook, breaking up sausage with a wooden spoon, until browned and cooked through, **8 to 10 minutes**.
3. Reduce heat to **medium** and add **garlic, red-pepper flakes**, and **tomato paste**; cook, stirring often, until fragrant, **1 to 2 minutes more**.
4. Add **tomatoes** (along with their juice) and **oregano**; bring to a **simmer**, and cook, breaking up the tomatoes with a wooden spoon until in small pieces, **about 5 minutes**. Taste and adjust seasoning, adding more **red-pepper flakes** if desired.

Filling:

5. In the bowl of a food processor, combine all of the filling ingredients and process until mostly smooth.

Assembly:

6. Squeeze the **spinach** in a paper towel or clean dishcloth until very dry.
7. Transfer to a bowl and season with a pinch of **salt**.
8. Coat baking dish with cooking spray and spread the bottom with 2 C **sauce**. Top with a layer of three **noodles**, then a third of the **ricotta mixture** (about $1\frac{1}{3}$ C), and a third of the spinach (about $\frac{2}{3}$ C). Sprinkle with 1 C grated **mozzarella**.



9. Repeat twice more, skipping the mozzarella on the third layer. Top the lasagna with the remaining sauce. Sprinkle the remaining 2 C mozzarella in clusters so some of the sauce peeks through.
10. Place the baking pan on a rimmed baking sheet. Lightly spray a piece of foil with cooking spray, cover the lasagna, and **bake for 45 minutes**.
11. Remove the foil and continue baking until lightly browned and bubbly, **about 20 minutes more**.
12. Let **cool at least 10 minutes** before serving.

<https://www.epicurious.com/recipes/food/views/our-favorite-lasagna-with-sausage-spinach-and-three-cheeses-51253440>