

Spinach Lasagna

(vegetarian)

Serves 6 or more

- 12 to 16 dried or fresh lasagna noodles
- 3 to C good tomato sauce
- 2 T extra virgin olive oil
- 3 C cooked spinach, squeezed dry (use ricer) and chopped 1½ cups ricotta
- 1 egg
- ¼ tsp nutmeg
- 170 g coarsely grated mozzarella
- 200 g grated Parmesan
- Salt and freshly ground black pepper



1. For dried pasta, bring a large pot of salted water to a boil Cook the noodles (6 at a time) until they are tender but still underdone (they will finish cooking as the lasagna bakes); drain and then lay the noodles flat on a towel so they won't stick.
2. Heat the oven to **200°C**.
3. Grease a rectangular baking dish with the **olive oil**, add a large dollop of **tomato sauce** and spread it around.
4. Mix **ricotta**, **egg**, and **nutmeg**
5. Put a layer of noodles in the dish, trimming any overhanging edges; top with a layer of **tomato sauce**, ⅓ of the **spinach**, and ¼ of the **ricotta**, **mozzarella** and **Parmesan**. Season with **salt** and **pepper** if desired.
6. Repeat the layers twice, and top with the remaining noodles, tomato sauce, ricotta, mozzarella and Parmesan; the top should be covered with cheese; add more ricotta and Parmesan as needed. (The lasagna may be made ahead to this point, wrapped tightly and refrigerated for up to a day or frozen. Bring to room temperature before proceeding.)
7. Bake until the lasagna is bubbling and the cheese is melted and lightly browned on top, **about 30 minutes**.
8. Remove from the oven and let rest a few minutes before serving, or cool completely, cover well, and refrigerate for up to 3 days, or freeze.

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