

Spinach/Veg Lasagne

8 oz lasagne noodles

1 10 oz pkg froz spinach

1/2 c grated parmesan

1 26 oz Classico Tom + Basil pasta sauce

3 8 oz can tomato sauce

1/2 + garlic powder

1/2 + black pepper

4 oz grated mozzarella cheese

15 oz 10 fat ricotta

2 eggs

1 1/2 + basil

1 1/2 + oregano

chopped parsley

1 cup grated zucchini

chop & saute;
just

1.5 ml onion

8 oz fresh mushrm

& add to veg mix

In 1 bowl mix

2 eggs

6 ricotta cheese

spinach

zucchini

mushrooms

onions

In another bowl mix

pasta sauce

tom sauce & all seasonings

In big oblong pan 9x15

Layer 2 cups sauce

then half the noodles then

half the remaining sauce &

then all the spinach mixture

continue w/ rest of noodles &

sauce on top

Cover & Bake 350° 45 min

or until bubbly

Uncover top w/ mozzarella cheese

& chopped parsley & bake 15 min more

Let stand 10 min before cutting

-2-

-3-

by
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