

## Mushroom and Spinach Lasagna (serves 8)

Ingredients for Tomato Sauce:

- 1 tbsp olive oil
- 1 onion, minced
- 6 garlic cloves, minced
- 28 oz can crushed tomatoes
- 28 oz can diced tomatoes, drained
- 1/4 tsp oregano
- 1/8 tsp red pepper flakes
- Salt and pepper

Heat the oil in a large saucepan over medium heat until shimmering. Add the onion and 1 tsp salt and cook until softened (5 minutes). Add the garlic and cook until fragrant (30 seconds). Stir in the tomatoes, oregano and red pepper flakes. Simmer until the sauce is slightly thickened (15 minutes). Season with salt and pepper to taste.

Makes 6 cups of sauce.

Ingredients for Lasagna:

- 15 oz ricotta cheese
- 2 1/2 oz parmesan cheese, grated
- 1/2 fresh basil, minced
- 1 egg
- 1/2 tsp salt
- 1/2 tsp pepper
- 5 cups tomato sauce
- 12 no-boil or oven-ready lasagna noodles
- 4 cups mozzarella cheese, shredded
- 2 tbsp olive oil
- 1 lb assorted mushrooms, trimmed and sliced thin
- 2 cloves of garlic, minced
- 5 oz fresh spinach, chopped

Mix the ricotta, 1 cup of parmesan, basil, egg, salt and pepper until combined. Cover and set aside.

Heat the oil in a 12 inch skillet until shimmering. Add the assorted mushrooms and cook until browned (10 minutes). Stir in the garlic and cook until fragrant (15 seconds). Remove the pan from heat and stir in the spinach. Season with salt and pepper to taste.

Adjust the oven rack to the middle position and preheat the oven to 375 degrees.

Take a 9-inch by 13-inch baking dish and spread 1/2 cup of tomato sauce over the bottom. Place 3 lasagna noodles side by side on top of the sauce. Drop 3 tbsp of the ricotta mix over each noodle and spread evenly over the top. Add a layer of the mushroom and spinach mix, sprinkle a cup of shredded mozzarella evenly on top, then spoon 1 1/2 cup tomato sauce over everything.

Repeat this layering several more times (noodles, ricotta, mushrooms, mozzarella and sauce) several more times. For the final layer of the lasagna, place the final 3 noodles on top, spread 1 1/4 cup sauce over them, and sprinkle with 1 cup mozzarella and 1/4 cup parmesan.

Spray a large sheet of foil lightly with vegetable oil and cover the lasagna. Bake for 15 minutes. Remove the foil and continue to bake until the cheese is browned and the sauce is bubbling (25 minutes). Let cool for 10 minutes before serving.