

# ***LASAGNA FLORENTINE***

## Easy Spinach Lasagna

- 1 10-ounce package frozen chopped spinach
- 2 cups low-fat ricotta cheese
- 1 egg, lightly beaten
- ¼ cup grated Parmesan cheese
- ¼ teaspoon garlic powder
  
- 1 32-ounce jar spaghetti sauce with mushrooms (about 4 cups)
- 9 uncooked lasagna noodles
- 3 cups grated mozzarella cheese (12 ounces), divided
  
- 1. Preheat oven to 375 degrees Fahrenheit.
  
- 2. Place frozen spinach in a colander or large strainer and run cold water over it to thaw, breaking it up with your fingers; press down on the thawed spinach to squeeze out most of the water; dump the spinach onto several layers of paper towels, cover with more paper towels, and press to squeeze out as much water as you can; uncover and separate the spinach into small pieces.
  
- 3. Combine the beaten egg, garlic powder, grated Parmesan cheese, and spinach in a bowl, mixing well.
  
- 4. Spread one third of the spaghetti sauce in the bottom of a greased 12 inch x 8 inch x 2 inch baking dish; cover with three lasagna noodles.
  
- 5. Spread half the spinach & ricotta mixture over the noodles in the pan; sprinkle 1 cup of the grated mozzarella cheese over the spinach & cheese.
  
- 6. Spread half the remaining sauce over the spinach & cheese in the pan; top with three more lasagna noodles.
  
- 7. Spread the remaining spinach mixture over the noodles in the pan; spread the remaining sauce over the noodles, and top with the three remaining lasagna noodles, and then sprinkle the last cup of mozzarella cheese over the top.
  
- 8. Cover pan with foil; bake in 375 degree oven for 60 to 70 minutes, or until noodles are tender; remove foil the last 10 minutes or finish under the broiler for a few minutes to brown top.

Serves 6 to 8.

Note: you can substitute fresh garlic for the powdered, homemade sauce for the bottled. I use a 24-ounce jar of sauce and add enough water to make 4 cups.