

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 lasagne noodles (about ½ of a package)
- 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.