



### Spinach Lasagna



**Prep Time:** 20 minutes

**Bake:** 50-55 minutes at 400°

**Ingredients:**

- Canola Oil
- 16 oz Cottage Cheese
- 16 oz Ricotta Cheese
- 1 egg
- Tomato Sauce
- 2-3 cloves crushed fresh garlic
- Fresh Basil (1-2 tbs)
- Fresh Parsley (1-2 tbs)
- 8 oz Slice Mushrooms\*
- ½ bunch of Spinach
- Lasagna Noodles
- Mozzarella Cheese (as desired for layer on top)
- Parmesan Cheese (as desired for layer on top)

\*Optional



**Preparation:**

1. Preheat oven to 400°
2. Mix cottage cheese, ricotta cheese, egg, garlic, basil and parsley in medium mixing bowl
3. Spread a thin layer of canola oil on the bottom of 8 x 11 baking pan
4. First layer: Tomato Sauce
5. Next layer: Noodles
6. Next layer: Cheese mixture
7. Next layer: Spinach and mushrooms
8. Next layer: Noodles
9. Next layer: Sauce
10. Next layer Cheese
11. Next layer: Spinach and mushrooms
12. Next layer: Noodles
13. Finish with a layer of Sauce
14. Top with desired amount of mozzarella and parmesan cheese
15. Bake for 50-55 minutes
16. Cover pan with aluminum foil