

# Savory Spinach Lasagna

This Spinach Lasagna recipe is quicker than most similar recipes because it uses pre-cooked, oven-ready pasta noodles, making it easier to assemble layers of the pasta.



COURSE  
Main Dish

CUISINE  
Italian



SERVINGS  
4

## INGREDIENTS

- 3 cups part-skim ricotta cheese
- 1 cup grated Parmesan cheese
- 1 large egg
- 4 cups bottled chunky tomato pasta sauce
- 12 no-boil lasagna noodles (from 8-ounce package) oven-ready
- 2 10 oz. (284g) boxes frozen chopped spinach thawed and squeezed dry
- 1 cup shredded part-skim mozzarella cheese

## INSTRUCTIONS

1. Preheat oven to 350°F. Coat 13 x 9 x 2-inch baking dish with nonstick cooking spray.
2. In medium bowl, stir together ricotta, Parmesan, and egg.
3. Spread 1 cup pasta sauce over bottom of baking dish. Arrange 3 lasagna noodles side by side in dish. Spread 1 1/4 cups ricotta mixture over top of noodles. Top with a third of the spinach. Repeat layering two more times with sauce, noodles, ricotta mixture, and spinach. Top with remaining 3 noodles. Spread remaining 1 cup sauce over top. Gently press lasagna noodles down into dish, so sauce comes up around sides. Cover dish with foil.
4. Bake 35 minutes. Uncover. Sprinkle with mozzarella. Bake until cheese is melted and filling is bubbly, about 10 minutes. Let stand 10 minutes before cutting into rectangles.

## NOTES

**Fresh Ideas:** Use 1/2 pound sliced pepperoni sausage and 1/2 pound sliced mushrooms for the spinach layers. Use frozen chopped broccoli and some diced ham for the spinach layer and substitute shredded Jarlsberg for the mozzarella.

**Healthy Cooking Tip:** For convenience, this Spinach Lasagna uses no-boil lasagna noodles that are pre-cooked and then dehydrated at the pasta factory. Recipes that call for pre-cooked noodles are specially developed to include enough liquid to surround and rehydrate the noodles, either by calling for more tomato sauce or for water in addition to the sauce. The convenience of no-boil lasagna noodles is twofold: You get to skip the separate step of cooking pasta, and the rigidity of the noodles makes it easier to assemble the layers. Also, there are no “puddles” at the bottom of the lasagna dish when you use pre-cooked noodles, because the noodles soak up the added liquid.

*Recipe courtesy of Reader's Digest ; Photo courtesy of Flickr user Alice Henneman*

