



Easy Spinach Lasagna

INGREDIENTS

3/4 cup chopped onion (optional)

16 ounce can diced tomatoes

12 ounce can tomato paste

2 cups water

1 tablespoon dried basil

1 teaspoon minced garlic

2 cups cottage cheese

1/4 cup parmesan cheese

1 tablespoon parsley flakes

2 beaten eggs

1 teaspoon salt

1/2 teaspoon pepper

10 ounce package frozen chopped spinach, thawed, well drained *

7-9 lasagna noodles

3 cups mozzarella cheese, shredded

DIRECTIONS

- Combine onion, tomatoes, tomato paste, water, basil, and garlic. Simmer for 30 minutes. (See note below)
 - Combine cottage cheese, eggs, parmesan cheese, parsley flakes, salt, pepper, and spinach.
 - In a 9 x 9 inch deep-dish baking dish, spread small amount of meat sauce on bottom. Place 3 noodles, 1/3 cottage cheese mixture, 1 cup mozzarella cheese, 1/3 tomato sauce, sprinkle with parmesan cheese. (Break noodles to fit baking dish) Repeat layering two more times.
 - Bake at 350 degrees F. for about 1 hour. Use fork to check if noodles are done. Let stand 10 minutes before serving.
 - *A 24 to 32 ounce jar of spaghetti sauce can be substituted for the tomato sauce mixture.*
 - *10 ounce bag of fresh spinach can be used. Saute in 1 tbsp. of oil in non-stick pan until spinach is cooked, or steam in pan with boiling water using steamer basket. Drain well in strainer removing as much water as possible. Cut spinach with kitchen shears.*
 - *This recipe can be halved and baked in a glass loaf pan.*
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