# Five Layer Spinach Lasagna

# 1/3 Recipe

Chef Lynn 10/21/2020

Ingredients

5 sheets Barilla No-Boil Lasagna Noodles

2/3 jar Ragu Garden Vegetable Pasta Sauce

1 ½ cups Mozzarella shredded

½ cup cheese blend, shredded

12 oz bag frozen spinach (use 2/3 to full bag)

5 oz. ricotta cheese (about 2/3 cup)

1 ½ tablespoon grated Italian Parmigiana Reggiano cheese

(optional, pinch garlic powder and/or pinch red pepper flakes)

Ingredient Prep

Spinach

Cook Spinach in Microwave in large glass or ceramic container, about 6 minutes. Stir halfway through, breaking up frozen pieces. Cool and squeeze dry through cotton towel.

Ricotta layer

In a bowl, combine 5 oz ricotta, 1/3 cup mozzarella the cheese blend 1 ½ tablespoon cup fresh grated Parmigiana Reggiano, the squeezed dry spinach (about 7/8 cup), optional garlic powder and/or pepper flakes, pinch salt to taste. A few grinds of pepper. Mix well and taste for seasonings.

Spinach Lasagna Prep

Preheat oven to 375 degrees

Spray 8x4 inch pan with oil.

See notes below.

Spread a scant 1/3 cup pasta sauce onto bottom of pan

Lay 1 sheet pasta on top of sauce.

Spread about 1/3 cup Pasta Sauce on top the noodle

Split ricotta/spinach mixture into 4 parts. With spatula and fingers dot ricotta mix evenly on top of sauce.

Spread 2 tablespoons mozzarella on top of ricotta. (I like to cover spaces between ricotta dots.

Repeat steps 2 to 5 – three more times.

Final layer

add 1 sheets of pasta

coat with 1/3 cup of Pasta sauce

sprinkle top 1cup mozzarella to cover sauce and 1+ Tablespoons Parmigiana Reggiano.

Cover with foil and bake in 375-degree oven for 30 minutes. Uncover and bake another 20 plus minutes (might take a lot longer depending on oven.) The cheese should be browned and temperature at least 165 degrees F plus in several places center of lasagna.

Cool for 20 minutes (longer if you can wait.) serve.

*NOTE 1 (From Amazon, I ordered MontoPack Disposable Takeout Pans with Clear Lids, 2lb Capacity, Aluminum Foil, Food, 50-Pack, 8x5.5”)*

*Note I have plenty of pans. Call me and I’ll give you a couple of them for free.*

Note 2. For full recipe multiply by 3 and use standard lasagna pan.

For 2/3 recipe multiply by 2 and use 8x8 inch brownie pan.