

Glorias Spinach Lasagna

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*1/2 cup water
1/2 pound lasagna noodles,
uncooked*

SAUCE

*1 can (29 ounce) crushed
tomatoes
1 tablespoon Italian
seasoning
1 tablespoon onion, minced
1 clove garlic, minced
1 teaspoon salt*

SPINACH-CHEESE

MIXTURE

*1 pound cottage or Ricotta
cheese
1/2 cup Parmesan cheese
8 ounces mozzarella
cheese
1 package (10 ounce)
frozen chopped spinach,
thawed
4 ounces mozzarella
cheese (for topping)*

Preheat the oven to 375 degrees.

In a bowl, mix the crushed tomatoes, Italian seasoning, onion, garlic and salt.

In another bowl, mix the Ricotta cheese, Parmesan cheese, mozzarella cheese and spinach.

In a baking pan, layer as follows: water, 3 to 4 spoonfuls of sauce, 1/2 of the noodles, part of the sauce, 1/2 the spinach-cheese mixture and the remaining sauce.

Cover with the additional mozzarella cheese.

Bake for 45 minutes. Uncover.

Bake 20 minutes more.

Do not precook the noodles.

Per Serving (excluding unknown items): 1892 Calories; 73g Fat (34.6% calories from fat); 109g Protein; 203g Carbohydrate; 21g Dietary Fiber; 234mg Cholesterol; 4256mg Sodium. Exchanges: 11 1/2 Grain(Starch); 9 1/2 Lean Meat; 5 Vegetable; 8 Fat.