

Spinach and Mushroom Lasagna

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Servings: 8

Kosher salt

12 lasagna noodles (not no-boil)

3 tablespoons extra-virgin olive oil

8 ounces shiitake mushrooms, stems removed, caps thickly sliced

8 ounces cremini mushroom, thickly sliced

1 bag (16 ounce) frozen chopped spinach, thawed, drained and squeezed dry

3 cloves garlic, finely chopped

1 tablespoon fresh thyme, chopped

freshly ground pepper

1 pound (2 cups) fresh ricotta cheese

3/4 cup grated Parmesan cheese

1 large egg, beaten

1/4 cup fresh parsley, chopped

4 1/2 cups marinara sauce

6 ounces (2 cups) low-moisture mozzarella cheese, shredded

6 ounces (2 cups) Italian fontina cheese, shredded

Preparation Time: 1 hour

Preheat the oven to 400 degrees.

Bring a large pot of salted water to a boil. Add the noodles, stirring to keep them from sticking. Cook until pliable but al dente, about 6 minutes. Drain and rinse under cold water. Separate the noodles with your fingers. Set aside.

Heat a large skillet over medium-high heat. Add two tablespoons of olive oil. Scatter in the mushrooms and cook, undisturbed, until browned on the bottom, 1 to 2 minutes. Stir. Continue to cook, stirring occasionally, until the mushrooms are well browned and no liquid remains in the pan, about 5 minutes more. Add the remaining one tablespoon of olive oil. Stir in the spinach, garlic and thyme. Cook until heated through, about 1 minute. Season with 1/2 teaspoon of salt and a few grinds of pepper. Set aside to cool slightly, breaking up any clumps of spinach with a wooden spoon or a fork.

In a medium bowl, mix the ricotta, 1/2 cup of Parmesan, the egg and parsley. Season with 1/2 teaspoon of salt and a few grinds of pepper.

To assemble: spread one cup of the marinara sauce in a 9x13-inch baking dish. Arrange eight noodles in the dish perpendicular to the long sides so that four noodles hang over one long side and four hang over the other long side: the noodles should meet in the center of the dish. You'll use the overhanging noodles to create the top layer.

Spread half of the ricotta mixture over the noodles in an even layer. Top with half of the spinach mixture. Sprinkle with one-third of the mozzarella cheese and one-third of the fontina cheese. Spread 1-1/2 cups of marinara sauce on top, then arrange the remaining four noodles parallel to a long side over the sauce. Press down slightly to compress the layers. Spread the remaining ricotta mixture over the noodles and top with the remaining spinach mixture. Sprinkle with another third of the mozzarella and another third of the fontina.

Spread with one cup of sauce. Fold the overhanging noodles over the top of the lasagna and spread the remaining one cup of sauce over

Per Serving (excluding unknown items): 269 Calories; 11g Fat (35.3% calories from fat); 10g Protein; 36g Carbohydrate; 7g Dietary Fiber; 32mg Cholesterol; 775mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 2 Fat.

the noodles. Sprinkle with the remaining mozzarella cheese, fontina cheese and 1/4 cup of Parmesan.

Cover the dish with foil, tenting it so it doesn't touch the cheese. Place on a baking sheet.

Bake until bubbly around the edges, about 40 minutes. Uncover.

Bake until browned and crusty on top, 20 to 30 more minutes.

Let rest 15 minutes before serving.