

Lazy Lasagna

From the kitchen of Carol Marvin

Preheat oven to 350

Makes 2 8" (or 9") square pans

Ingredients:

2 (16 ounce) containers skim milk ricotta cheese, drained

2 large eggs or 4 egg whites

1 (10 ounce) package frozen spinach leaves, defrosted and squeezed dry

2 t salt

Coarse black pepper to taste

1 ½ cups grated parmigiano-reggiano cheese

4 cups prepared tomato sauce

No-boil lasagna sheets (about 16)

Instructions:

1. In a bowl combine the ricotta cheese, eggs or egg whites, spinach, salt and pepper, and ½ c of the grated cheese. Mix well and set aside.
2. Ladle ½ cup of the tomato sauce in each of 2 pans and spread thinly. Place 2 lasagne sheets on top of the sauce and spread ½ c ricotta cheese mixture over the top in each pan.
3. Sprinkle ¼ cup of the grated cheese over each pan. Add another 2 lasagne sheets and repeat the process, making 3 layers of cheese and sauce.
4. Divide and sprinkle the remaining grated cheese on top of the last layer. Top with lasagne sheets and spread on remaining sauce.
5. Cover each pan with aluminum foil and place the pans on baking sheets to catch any drips.
6. Bake for 30- 35 minutes. Allow to stand for 5 minutes before cutting to allow the noodles to firm up. Cut into squares and serve.

Cook's Comments:

If you plan on freezing one pan, allow the second pan to cool completely. Then wrap it tightly in another sheet of foil and freeze for up to 3 months. Defrost in refrigerator and reheat in the oven.