

Spinach Lasagna II



Rated: ★★★★★

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Servings: 8

"Use uncooked lasagna noodles to add to the easy preparation of this tasty casserole! Tomato sauce and paste are enhanced with spaghetti sauce mix, and the creamy layers are packed with ricotta, mozzarella, cottage cheese, spinach and Parmesan."

INGREDIENTS:

1 (1.5 ounce) package spaghetti sauce mix	1/2 teaspoon salt
1 (6 ounce) can tomato paste	1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (8 ounce) can tomato sauce	1/2 cup Parmesan cheese
1 3/4 cups water	8 ounces sliced mozzarella cheese
2 eggs	8 lasagna noodles
1 pint ricotta cheese	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch baking dish.
2. In a medium saucepan, combine spaghetti sauce mix, tomato sauce, tomato paste and water. Bring to a boil over medium heat then remove from heat and let cool.
3. In a medium bowl, beat the eggs and combine them with the ricotta or cottage cheese, salt, spinach and 1/4 cup of the Parmesan cheese.
4. Spread one half cup tomato sauce mixture into the prepared baking dish. Place half the uncooked noodles over the sauce, spread with half the spinach mixture, half the mozzarella cheese, and half of the tomato sauce. Repeat layers, using remaining ingredients. Top with remaining Parmesan cheese.
5. Cover dish securely with aluminum foil and bake for in the preheated oven 1 hour. Let stand 10 minutes before cutting and serving.