Easy spinach lasagna

Ingredients

- 15 oz container whole-milk ricotta cheese
- 20 oz boxes frozen spinach, thawed and excess liquid squeezed out
- 1 cup finely grated pramesan cheese 3 ounces
- 2 medium garlic cloves minced
- 1 large egg
- kosher salt
- 19 oz cans tomato sauce or jarred marinara sauce
- 8 oz box no-boil lasagna noodles 12 noodles
- 1 lb whole milk mozzarella cheese
- vegetable or olive oil

Summary

Yield: 8
Prep Time: 5 minutes
Category: Dinner
Cuisine: Italian

Instructions

NSTRUCTIONS
Heat the oven to 350°F and arrange a rack in the middle.
Place the ricotta, spinach, half of the Parmesan, the garlic, and the egg in a large bowl and season with salt and pepper. Mix until combined.
Spread 3/4 cup of the tomato sauce in a thin layer over the bottom of a 13-by-9-inch baking dish.
Construct the lasagna by layering 3 of the noodles over the sauce. Top with another 3/4 cup of the tomato sauce and spread it evenly to

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the edges of the dish. Using a small spoon, dollop a third of the ricotta mixture (about 1 cup) evenly over the sauce and flatten the dollops with the back of the spoon (the ricotta mixture will spread out more when it heats up). Evenly lay a quarter of the mozzarella slices over the ricotta.

Make 2 more layers of noodles, sauce, ricotta mixture, and mozzarella. Top with the remaining noodles, sauce, and mozzarella. Evenly sprinkle with the remaining Parmesan. Coat 1 side of a large piece of aluminum foil with vegetable or olive oil and cover the dish tightly with the foil, oil-side down.

Bake until the sauce is starting to bubble around the edges, about 40 minutes. Remove the foil and continue baking until the top is browned, about 20 minutes more. Remove the pan to a wire rack and let cool for 15 minutes before slicing.