Artichoke Spinach Lasagne

Description

This is a fabulous lasagna made with an artichoke and spinach mixture which has been cooked with vegetable broth, onions and garlic. The mixture is layered with lasagna noodles, pasta sauce, mozzarella cheese, and topped with crumbled feta.

Summary

Yield: 8
Prep Time: 1 1/2 hours
Category: Pasta
Cuisine: Italian
Tags: Football Alan

Ingredients

- 9 lasagne noodles
- 1 onion minced
- 4 clove garlic minced
- 1 can chicken broth
- 1 tbsp chopped fresh basil
- 1 14 oz can marinated artichoke hearts chopped, save juice
- 10 oz fresh spinach
- 3 cup mozzarella grated
- 4 oz herb and garlic feta
- 32 oz jar Rao's tomato sauce

Instructions

Preheat oven to 350 degrees.

Spray a 9x13 inch baking dish with cooking spray.

Saute onion and garlic in butter for 3 minutes, or until onion is tender-crisp.

Stir in broth and rosemary; bring to a boil.

Stir in artichoke hearts and spinach; reduce heat, cover and simmer 5 minutes.

Stir in pasta sauce and marinate artichoke juice.

Spread 1/4 of the artichoke mixture in the bottom of the prepared baking dish;

top with 3 cooked noodles.

Sprinkle 3/4 cup mozzarella cheese over noodles. Can add ricotta cheese at this point.

Repeat layers 2 more times, ending with artichoke mixture and mozzarella cheese.

Sprinkle crumbled feta on top.

Bake, covered, for 40 minutes.

Uncover, and bake 15 minutes more, or until hot and bubbly.

Let stand 10 minutes before cutting.