

SPINACH LASAGNA

Contributed by Krista

Krista says....." I find it always tastes better the second day. I got it from my Mom who I think just got it off a package. I have slightly modified it to make it lower fat. I think you were supposed to add mozzarella cheese to every layer but I find it doesn't need it...."



9 noodles
1 lb hamburger
1 med. onion
1 clove garlic
salt and pepper
28 oz spaghetti sauce
5 1/2 oz tomato paste and water

1 lb cottage cheese (500 ml)
2 large eggs lightly beaten
1 lb mozzarella cheese
1/2 cup grated parmesan cheese
1 pkg. frozen chopped spinach

Brown meat, onion, garlic, salt and pepper. Add spaghetti sauce, tomato paste and water to meat mixture. Simmer 20 minutes.

Meanwhile, boil lasagna noodles according to package directions. Note: you can use ready made lasagna noodles or regular noodles and just add more liquid. You may need more noodles to cover the pan. I like to boil the noodles so it fits my 9*13 pan.

Thaw spinach. Blend cottage cheese, eggs and spinach (drained).

In a 9*13 baking dish, put thin layer of meat sauce on the bottom. Layer 3 noodles, meat sauce and cottage cheese mixture, twice. Top with 3 more noodles and a thin layer of meat sauce, mozzarella cheese and parmesan cheese. Bake at 350 F for 30 minutes. Let stand 10 minutes before serving.