

“LasElagna”

Dan Joseph's Easy Vegetable Lasagna for Tony Martin

(March 25th 2021)

A dozen or more dried lasagna noodles
Two jars of pasta sauce (use amount to taste), any brand or style
One or two packets of frozen spinach, or fresh equivalent
One container (15 oz. or larger) of ricotta cheese
A large piece of fresh mozzarella, up to 1 lb.
Freshly grated parmesan

A rectangular (9" x 13"-ish) baking dish, glass if available

(Optional: 1) Supplement generic pasta sauce with sautéed fresh garlic and onions, additional herbs, mushrooms in a large sauce pan or enameled skillet; 2) Additional cooked vegetables to taste, layering with or in place of spinach; 3) Can also include meat to taste).

Boil the lasagne noodles, only partially cooking. Remove noodles and place on clean cloths (dishtowels, for example).

Cook the spinach in a pot and drain

Preheat oven to 375°F

Spread a light amount of sauce in the bottom of baking dish

Cover with a single layer of noodles

Place mounds of ricotta randomly around the noodles

Add a layer of sauce (+salt & pepper)

Add some scattered spinach/vegetables

Add a layer of mozzarella

Another layer of noodles

More mounds of ricotta

Another layer of mozzarella

Another layer of sauce (+salt & pepper)

Add some scattered spinach/vegetables

The remaining noodles

Another layer of sauce

A generous amount of grated parmesan scattered about

Bake for 45 minutes. Cover with foil towards the end as needed