

## **Lasagna, Garden**

### **Ingredients:**

**1 cup packed fresh basil leaves**

**1 lb baby spinach, blanched, squeezed dry**

**1½ Tsp minced garlic**

**½ cup olive oil**

**¼ cup grated Parmigiano-Reggiano cheese**

**Kosher salt and freshly ground pepper to taste**

**3 cups ricotta cheese**

**1 egg**

**4 Tbs (1/2 stick) butter**

**1 medium onion, finely chopped or ¼ cup finely chopped shallots**

**¼ cup all-purpose flour**

**3 cups milk**

**1 lb cremini mushrooms, sliced ¼" thick, cooked until golden brown**

**1 jar (16 oz) roasted red bell peppers, drained, sliced ¼" thick**

**6 oz no-boil lasagna noodles, torn into rough 2" pieces**

**4½ cups shredded mozzarella cheese**

### **Directions:**

**In blender, combine basil, raw spinach, ½ tsp garlic and oil; process until thick sauce forms.**

**In a separate bowl, add Parmigiano-Reggiano, salt, and pepper. Add ricotta and egg. Stir. This is the ricotta mixture.**

**In sauce pan over medium heat, melt butter. Cook onions or shallots 4 minutes. Add 1 tsp garlic and flour; cook 1 minute. Stir in milk; cook on medium-high heat 8-10 minutes. Transfer to a separate bowl; cool 15 minutes. Stir in basil puree. This is the sauce mixture.**

**In another separate bowl, combine mushrooms, bell peppers, blanched spinach, salt and pepper. This is the vegetable mixture.**

**Preheat oven to 375 degrees. Butter 3 ½ qt shallow Dutch oven. Spread ½ cup sauce mixture on bottom of pot; arrange single layer of torn noodles on sauce. Top with ½ cup ricotta mixture, 1 cup vegetable mixture, ½ cup sauce mixture and 1 cup mozzarella. Layer noodles, ricotta, vegetables, sauce and mozzarella 2 more times, then add layer of noodles, ricotta, vegetables and noodles.**

**Spread remaining sauce on top; sprinkle with 1½ cups mozzarella. Cover; bake 45 minutes. Uncover; bake 15 minutes more.**

**Serves 8-10**