



## Easy Vegetarian Spinach Lasagna



Prep  
20 m

Cook  
1 h 5 m

Ready In  
1 h 30 m

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Lucky

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1000 El Cerrito Plz  
EL CERRITO, CA 94530



Recipe By: MOTTSBELA

"It's easy, it's cheesy, and it's vegetarian!"

### Ingredients

cooking spray  
9 lasagna noodles  
1 bunch fresh spinach  
1 (8 ounce) container ricotta cheese  
1/2 cup shredded mozzarella cheese  
1 egg, lightly beaten

1 pinch ground nutmeg  
1 pinch dried basil  
salt and ground black pepper to taste  
1 cup pasta sauce  
1/2 cup shredded mozzarella cheese  
1/4 cup grated Parmesan cheese

← 2 cups

Ragu Chunky  
Garden  
Combination Pasta  
Sauce 24 Oz  
\$1.79 for 1 item -  
expires in 1 day

### Directions

- 1 Preheat oven to 400 degrees F (200 degrees C). Spray a 1 1/2-quart casserole dish with cooking spray.
- 2 Bring a large pot of lightly salted water to a boil. Cook lasagna in the boiling water, stirring occasionally, until cooked through but firm to the bite, about 8 minutes. Drain.
- 3 Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add spinach, cover, and steam until tender, 2 to 6 minutes. Drain spinach.
- 4 Mix spinach, ricotta cheese, 1/2 cup mozzarella cheese, egg, nutmeg, basil, salt, and black pepper in a bowl until thoroughly combined.
- 5 Spread 1/4 cup pasta sauce on the bottom of the prepared casserole dish; top with 3 lasagna noodles, 1/2 of the ricotta mixture, and 1/4 cup pasta sauce. Repeat layers of 3 more noodles, 1/2 cup ricotta mixture, and 1/4 cup pasta sauce. End with remaining 3 lasagna noodles and 1/4 cup pasta sauce. Sprinkle 1/2 cup mozzarella cheese and Parmesan cheese on top. Cover casserole with aluminum foil.
- 6 Bake in the preheated oven for 25 minutes. Uncover casserole and continue baking until lasagna is bubbling and lightly browned, about 25 more minutes. Let lasagna stand 5 minutes before serving.

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Note: I use 16 oz. of ricotta cheese, a jar of pasta sauce, and 8 oz. (2 cups) of mozzarella cheese.