

Spinach Lasagna

1. Boil a large pot of water with a tablespoon of salt and two tablespoons of olive oil
2. Measure out all ingredients
3. Cook noodles to just al dente stage
4. Drain noodles and rinse with cold water, set aside
5. Make sauce according to package directions but do not cook completely, only enough for the butter to melt
6. Mix eggs with spinach, cottage cheese 1 cup mozzarella and half the parmesan cheese
7. Using 13 x 9 baking dish layer ingredients by thirds:
 - One cup Alfredo sauce, 3 noodles and half the spinach/cottage cheese mixture. Repeat twice more and finish with noodles, sauce then the remaining cheeses

Ingredients

9 – 11 lasagna noodles, cooked to al dente stage, rinsed and drained

12oz or $\frac{3}{4}$ lb Fresh spinach chopped in blender

2 cups light mozzarella cheese shredded

$\frac{3}{4}$ cup fresh parmesan cheese grated

2 eggs beaten

1 large tub (500 gr) low fat cottage cheese

3 pks of McCormick gourmet Alfredo sauce

Cook in an oven preheated to 350 degrees for about 45 minutes or until heated through when a knife inserted near the middle comes out steaming. Wait about ten minutes before serving.

Note: for the gluten free noodles prepare as per package directions.

For the in-town retreat I used three times the amount of everything for 37 people.

I was generous on the amounts above.