

Spinach-Ricotta Lasagna



Ingredients

- 8 9x10 precooked lasagna pasta sheets
- 2 cups shredded mozzarella
- 3 475g Ricotta cheese
- 1 ½ cup Parmigiano cheese
- 1 cup 35% cream
- 250g cooked spinach, chopped
- ½ cup seasoned bread crumbs
- 2.5L cooked tomato sauce
- 2 red bell peppers, julienned
- 2 yellow bell peppers, julienned
- 2 medium zucchini, julienned
- ¼ cup olive oil
- 1 tbsp garlic, minced

Prepare:

1. In a large bowl, combine: ricotta, cream, spinach and $\frac{1}{4}$ cup bread crumbs. Set aside.
2. Sauté in a medium pan until soft: olive oil, garlic, red peppers, yellow peppers and zucchini. Set aside.

Assemble:

3. Cover bottom of 10"x20" lasagna pan with a generous amount of tomato sauce.
4. Cover with 2 sheets of pasta. Cover with tomato sauce.
5. Spread 1 cup of mozzarella evenly over pasta. Sprinkled with $\frac{1}{2}$ cup Parmegiano cheese.
6. Cover with 2 more sheets of pasta. Cover pasta with tomato sauce and $\frac{1}{2}$ the ricotta mix, $\frac{1}{2}$ remaining bread crumbs and $\frac{1}{2}$ cup Parmegiano cheese.
7. Cover with 2 sheets of pasta and tomato sauce. Combine remaining $\frac{1}{2}$ of ricotta mix with vegetables and spread evenly over pasta layer. Sprinkle with remaining $\frac{1}{2}$ cup Parmegiano cheese and remaining bread crumbs.
8. Cover with remaining sheets of pasta and tomato sauce. Cover pan with foil wrap. Bake at 375* for 45minutes.
9. Remove foil. Spread remaining mozzarella cheese evenly over top, and continue baking for 15 minutes until brown.
10. Remove from oven. Let sit for 10 - 15 minutes. Cut and serve.