



Spinach Lasagna (Dairy)

Tip: If your preference is for lots of lasagna, you can easily double the recipe, and bake it in a 9 x 13-inch dish instead.

- 2 tablespoons extra virgin olive oil
- 2 large cloves garlic, peeled, smashed, and chopped
- 10 ounces frozen chopped spinach
- 16 ounces (454 gm) [ricotta cheese](#)
- Pinch nutmeg
- Freshly ground pepper and salt (optional)
- 1 1/2 cups shredded mozzarella cheese, divided
- 2 1/2 to 3 cups marinara sauce (most of a 28 ounce jar/737 gm)
- 9 no-boil lasagna noodles

Preparation

- 1. Preheat the oven to 400° F. Warm the oil over medium-high heat in a [chef's pan](#) or large, deep skillet. Add the garlic and sauté for 30 seconds or until fragrant. Add the spinach and sauté until it is thawed and heated through, about 5 to 7 minutes. Remove from the heat.
- 2. In a large bowl, combine the spinach, ricotta, and a generous pinch of nutmeg. Season with a few grinds of black pepper and a little salt if desired.
- (If your marinara sauce is salty, you may wish to skip the salt in the cheese mixture.) Stir in 1/4 cup of the shredded mozzarella.
- 3. Place about 1/2 cup of marinara sauce in the bottom of an 8x10x2-inch (or similarly sized) baking dish. Spread the sauce over the bottom of the dish and top with 3 noodles, overlapping slightly. Top the noodles with half of the spinach-ricotta mixture, spreading to cover them evenly. Sprinkle with 1/2 cup of mozzarella. Spoon 1/2 to 3/4 cup sauce over the cheeses, spreading gently with the back of the spoon.
- 4. Repeat the layering with 3 more noodles, the rest of the ricotta mixture, 1/2 cup of mozzarella, and 1/2 to 3/4 cup of sauce. Top with 3 more noodles. Spoon over enough of the remaining sauce to completely cover the noodles, spreading to the edges to make sure they are coated. Sprinkle evenly with the rest of the mozzarella.
- 5. Cover the dish with foil and bake in the preheated oven for 40 minutes, or until the sauce is bubbly and the noodles are easily pierced with a knife.
- Remove the foil and bake for 10 minutes more. Remove the lasagna from the oven and allow to rest for 5 to 10 minutes before serving. Enjoy!