

CREAMY TOMATO LASAGNA FLORENTINE

INGREDIENTS

- 1 tablespoon olive oil
- 2-3 cloves garlic, minced
- 4-5 cups fresh spinach
- 2 cups 4% cottage cheese
- 2 eggs
- 1/4 cup ground flaxmeal
- 1 teaspoon oregano
- 1 teaspoon Italian seasoning
- a very tiny dusting of nutmeg
- a squeeze of lemon juice
- 1/2 cup Parmesan cheese
- 4 cups DeNunzio's Tomato Cream Sauce
- 12 no-boil or oven ready lasagna noodles
- 3-4 cups shredded Mozzarella cheese
- Chopped fresh parsley and grated Parmesan cheese for serving

BASICS

Total: 65 min
Prep: 15 min
Cook: 50 min
Yield: 9 servings

DIRECTIONS

- Preheat the oven to 350 degrees. Heat the olive oil in a medium pan over medium high heat. Add the garlic and saute for 1-2 minutes. Add the spinach and stir around until just barely wilted. Remove from heat and set aside.
- Blend the cottage cheese in a food processor or blender until mostly smooth and creamy. Transfer to a bowl and mix with eggs, flaxmeal, oregano, Italian seasoning, nutmeg, lemon juice, and Parmesan cheese. Stir in the spinach and set aside.
- Assemble Lasagna - cover with greased foil & bake for 40 minutes
- Remove foil and bake for another 10 to brown the cheese (or turn on your broiler to get it browned). Remove from oven and let stand for 15 minutes before slicing and serving.