

Spinach Lasagna

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
lasagna noodles	1 pound	boiled in salt water
egg	2 large	beaten
frozen chopped spinach	4 packages (40 oz) thawed OR 2 pkgs frozen chopped spinach plus 1 pound of Swiss Chard, shredded and boiled	
cream cheese	2 8-oz packages	room temperature
grated Parmesan	½ cup	
scallions	2 bunches	finely slice the green parts
finely shredded mozzarella	2 cups	
tomato sauce	2 jars (48 oz)	

- Boil the noodles: Use your largest pot to boil the lasagna noodles so they have the most space possible to cook evenly & not stick together. If you don't have a huge pot, then boil the noodles in batches. Boil the noodles until soft (I boil them for 12 minutes), then gently pour them into a strainer, then gently pour them into a very large bowl of cold water to stay until you're ready to use them. This keeps them from drying out and sticking together.
- Make the filling: Wash your hands thoroughly because you are going to mix the filling with your hands. In a large bowl, beat the eggs. One small handful at a time, take some chopped spinach into your hand & squeeze out the water. Squeeze as much water out as you can, then put the spinach into the large bowl with the beaten eggs. Do the same with the Swiss Chard. Add the cream cheese, Parmesan, & scallions to the bowl. Combine together with a spoon, then use your hands to fully incorporate the ingredients.
- Make the rolls: Have a roll of paper towels or a stack of dish towels handy. Lay a towel on a large cookie. Place three lasagna noodles lengthwise on top of the towel. The noodles roll easier when the bottoms are dry, so the bottom towel needs to be changed for every round of three noodles. Place another towel over top of the noodles & pat them dry. Remove the top towel. Spread some filling out evenly across the entire noodle. I use a silicon spatula. Sprinkle shredded mozzarella over top of filling. Starting at the end closest to you, roll each noodle up, then place them in a lasagna pan. This recipe makes 12 noodles for me.
- Sauce the rolls: Pour the sauce over the rolls. I like Wild Harvest brand Organic Tomato Basil Pasta Sauce. Sprinkle shredded mozzarella over the top of each roll.
- Bake the lasagna: Bake uncovered at 350 degrees F for 30 minutes, NOT convection. Let rest five minutes before serving.