

Very easy Lasagna Florentine

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| 2 tbsp. olive or vegetable oil | 2 cups shredded mozzarella cheese (about 8 oz.) |
| 1 pkg. (8 -10 oz.) sliced mushrooms | ¼ cup grated Parmesan cheese |
| 3 medium carrots (finely chopped) | 2 eggs |
| 1 medium onion (finely chopped) | 1 pkg. (10 oz.) frozen or fresh spinach (cleaned and dried) |
| 2 cloves garlic (finely chopped) | 1 tsp. salt |
| 1 jar (28 oz.) Ragu old world style pasta sauce | 1 tsp. Italian seasoning (optional) |
| 2 cups water | 12 lasagna noodles, uncooked |
| 1 container (15 oz.) ricotta cheese | |

Preheat oven to 375°.

In skillet, heat oil over medium heat and cook mushrooms, carrots, onion and garlic until carrots is almost tender, about 5 minutes. Stir in pasta sauce and water; heat through. Meanwhile, in bowl, combine ricotta cheese, 1½ cups mozzarella cheese, Parmesan cheese, eggs, spinach, salt and Italian seasoning; set aside.

In 13x9 inch baking dish, spread 2 cups sauce mixture. Arrange 4 uncooked noodles, then 1¾ cups sauce and ½ of the ricotta mixture; repeat, ending with sauce. Sprinkle with remaining mozzarella cheese. Cover tightly with foil and place baking dish on cookie sheet. Bake 1 hour. Remove foil and continue baking 10 minutes or until bubbling. Let stand 15 minutes.