

Portions: 4



Ingredients

2 cups (15 oz.)	Part-Skim Ricotta Cheese
2	eggs, beaten
2 cups	chopped fresh spinach
1/2 tsp.	salt
1/4 tsp.	pepper
1/4 tsp.	Nutmeg (optional)
1/4 tsp.	Italian seasoning
8 oz.	sliced Portobello mushrooms
4 cups (32 oz.)	marinara pasta sauce
8 oz.	fresh lasagna noodles
2 cups (8 oz.)	shredded Mozzarella cheese
8 slices	sliced Provolone cheese
1 cup (4 oz.)	shredded Parmesan cheese
2 tbsp	fresh basil leaves, thinly sliced
8 ounces	mozzarella cheese, sliced

Directions

- Preheat an oven to 350°F (177 degrees C). Lightly spray a 13 x 9 inch baking dish.
- Combine Ricotta cheese, eggs, spinach, salt, pepper, nutmeg and Italian seasoning in small bowl; set aside.
- Cook mushroom slices in nonstick pan coated with cooking spray over medium-low heat for approximately five minutes or until softened and lightly browned. Set aside.
- Lay a layer of lasagna noodles in the baking dish and spoon 1-1/2 cups sauce, top with mushrooms and 1 cup Mozzarella cheese, top with lasagna noodles and half the Ricotta mixture.
- Then repeat with a final layer of lasagna noodles, top with remaining sauce, the Ricotta mixture, remaining Mozzarella cheese, Provolone and Parmesan cheese.
- Cover with foil. Bake in preheated 350°F (177 C) oven for 45 minutes.
- Remove foil; bake 15 minutes more or until cheese is lightly browned. Let stand 15 minutes before serving.

Bon appétit, *Chef Gilles.*

