

Lasagna Florentine with Mushroom Marinara Sauce (20 servings)



INGREDIENTS:

Mushroom Marinara Sauce

Non-Stick Spray	As Needed
Onions, chopped	2 ¾ cups
Garlic Powder (divided)	2 Tbsp.
Thyme, dried	1 ½ Tbsp.
Basil, dried (divided)	1 ½ Tbsp.
Red crushed pepper	1 tsp.
Tomatoes, canned, crushed	6 cups
Mushrooms, canned, drained	2 ½ cups

Lasagna Rolls

Lasagna noodles	16 each
Low fat Cottage cheese, drained	2 ½ cups
Eggs, beaten	2 each
Mozzarella cheese, shredded (divided)	2 ½ cups
Onion Powder	1 Tbsp.
Frozen spinach, thawed, chopped, drained, if using canned, drain well	2 ½ lbs.
Parmesan cheese, grated	½ cup

NUTRITIONAL VALUE:

Calorie: 165
 Fat: 4.4g
 Cholesterol: 25mg
 Sodium: 363mg
 G4G: Green

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Method of Preparation

1. **Mushroom Marinara Sauce:** Use non-stick cooking spray to sauté onions until transparent. Add 1 Tbsp garlic powder, thyme, basil, and red crushed pepper. Stir to blend and cook for 1 minute.
2. Add crushed tomatoes, blend well, bring to a boil.
3. Reduce heat and simmer for 15 minutes; add mushrooms. Place in warmer until ready to use.
4. In a large bowl, mix together cottage cheese, eggs, 2 cups of mozzarella cheese, onion powder, remainder of garlic powder & basil. Add spinach, blend to mix. Do not over mix, as it will turn the mixture green.
5. Cook lasagna noodles according to manufacturer's instructions.
6. On a greased 2" inch pan pour ½ cup of Mushroom Marinara Sauce, layer lasagna noodles to cover the bottom of the pan, about 4 to 5 noodles. Spread about ½ cup of cheese mixture atop of the noodles and top with ½ cup of Mushroom Marinara Sauce. Repeat the same procedure with the remaining noodles, cheese mixture and sauce.
7. The last layer, pour remaining sauce, sprinkle lasagna with parmesan cheese and remainder of mozzarella cheese and parmesan cheese. Cover tightly with saran wrap and then with foil.
8. Place in oven of 350°F and heat through until internal temperature of 160°F. About 45 minutes to an hour. Remove foil and bake for an additional 30 minutes or until hot and bubble. Let set for 15-20 minutes before cutting.

Serving Notes: Cut each pan 5 by 4