

# Lasagne

Servings: 10

*Source: Vegetarian Epicure*

## Ingredients

- 1½ qt Tomato And Wine Sauce
- 1½ lbs. Spinach, Chopped/packed (2 C)
- 1 Onion, Chopped
- 2 tablespoons Olive Oil
- 2 each Garlic, Minced
- 1 lb. Ricotta
- ¼ lb. Parmesan, Grated
- 3 Eggs, Beaten
- 3 tablespoons Fresh Parsley, Chopped
- ½ lb. Mozzarella, Coarsely Grated
- 1 lb. Lasagne Noodles

## Method

Saute onion and garlic in oil.

Combine Ricotta, parmesan, spinach, sauteed onion, eggs. Mix well. Season with salt/pepper/parsley.

Cook lasagna noodles to “al dente”.

Butter a large oblong baking dish, or two smaller square ones. Arrange a layer of lasagna noodles in the bottom, then Ricotta mixture, mozzarella, and cover with tomato and wine sauce.

Repeat layers until all ingredients are used up. Be sure to end up with sauce on top, regardless of whatever is directly beneath it.

Cover with foil, bake at 350 for 40 minutes. Remove foil and bake another 10-15 minutes. Serve very hot, with garlic bread, followed by green crisp salad.

## Tomato Wine Sauce

1 cup vegetable broth  
1 onion, chopped  
2 garlic cloves, minced  
3 tbsp olive oil  
basil  
oregano  
parsley  
1 bay leaf  
salt and pepper  
2½ cups tomato puree

1 lemon peel twist  
1 cup red wine  
a few drops Worcestershire sauce

Saute onion and garlic in olive oil. Add some crushed herbs. Add all other ingredients except Worcestershire sauce.

Simmer on low heat for 15-20 minutes if used in lasagna recipe, or an hour if intended for spaghetti.

Discard bay leaf and lemon peel, add a few drops of Worcestershire.

### **Notes**

I have never made this recipe.