

# Tastemaker

## BLOG

### LASAGNA VERDE

makes one 9x14 lasagna

#### INGREDIENTS:

2 tsp olive oil for drizzling  
2 cups zucchini sliced crosswise (about 5 small zucchini)  
32 oz ricotta cheese  
1 cup pesto  
1 egg  
1 cup parmesan  
1/4 tsp nutmeg  
1/2 tsp salt  
1/2 tsp black pepper  
two packages of frozen spinach  
2 cups mozzarella shredded  
1 lb lasagna noodles (not oven ready)

#### DIRECTIONS:

Preheat oven to 350 F.

On a large baking sheet, add the sliced zucchini with a drizzle of olive oil. Bake for about 10 minutes or until the zucchini is slightly browned.

In a colander, run cold water over the frozen spinach until defrosted. Squeeze all the water out of the spinach with a towel. Set aside.

In a large mixing bowl, stir together ricotta, 1/2 cup of the pesto, 1 egg, 1/2 cup of the parmesan, nutmeg, salt, and pepper, and defrosted spinach. Set aside.

Boil a large pot of water for the noodles. Add the noodles and a tsp olive oil to the water. Boil for about 9 minutes, or until a little less than al dente. Remove the lasagna noodles to a sheet of wax paper in a single layer so they don't stick together.

In a 9x14 pan, add a third of the pesto to the bottom of the pan. Add a single layer of noodles on top. Add a third of the ricotta mixture on top of the noodles, spreading evenly. Add a layer of zucchini slices. Top with a quarter of the mozzarella. Then add a drizzle of pesto. Repeat two times. Noodles, ricotta, zucchini, mozzarella, pesto. Noodles, ricotta, zucchini, mozzarella, and pesto. For your last layer, add a layer of noodles, spread remaining pesto on top. Add the remaining quarter of mozzarella and the remaining half cup of parmesan. Bake in the oven for 45 minutes or until browned and bubbly.