



Spinach & Artichoke Lasagna

PREP TIME: 30 MINUTES | COOK TIME: 1 HOUR 10 MINUTES | SERVES: 8

Spinach and artichoke is a classic combination that isn't as heavy as some other meat-filled lasagnas. Around the holidays or any time, this lasagna makes a perfect meal for the meatless folks at the table and is satisfying enough for everyone else. The no-cook tomato sauce and no-boil noodles simplify the process.

Ingredients

- 1 can (28 oz.) chopped tomatoes
- 1 can (15 oz.) tomato sauce
- 1/2 cup chopped fresh basil, divided, plus additional for sprinkling, if desired
- 1/4 cup plus 2 Tbsp. extra-virgin olive oil, divided
- 2 tsp. minced garlic
- 1 lb. part-skim ricotta cheese (about 2 cups)
- 1/2 cup grated Parmesan cheese
- 1 large egg
- 2 tsp. kosher salt, divided
- 1 large yellow onion, diced
- 1 can (14 oz.) quartered artichoke hearts, well-drained and coarsely chopped
- 1 bag (1 lb.) baby spinach leaves
- 16 no-boil oven ready lasagna noodles
- 8 oz. log fresh mozzarella, cut into 1/4-inch-thick slices

Instructions

1. Arrange an oven rack in the middle position and heat oven to 400°F. Spray a 13x9-inch baking pan with nonstick cooking spray. In a medium bowl, combine tomatoes, tomato sauce, 1/4 cup basil, 1/4 cup oil, and garlic. Set aside. In a separate bowl, combine ricotta cheese, 1/2 cup Parmesan cheese, egg, 1/2 tsp. salt and 1/4 cup basil. Set aside.
4. Heat 1 Tbsp. oil in a large nonstick skillet over medium-high heat. Add onion and 3/4 tsp. salt and cook 5 to 6 minutes, just until tender. Transfer to a medium bowl and add chopped artichokes; set aside. Add 1 Tbsp. oil to skillet and heat over medium-high heat. Add spinach a few handfuls at a time, cooking each batch until just wilted before adding more, 4 to 5 minutes. Season with remaining 3/4 tsp. salt. Drain well in a strainer and stir into artichoke mixture.
6. Spread 1 cup tomato sauce on bottom of prepared pan. Arrange 4 lasagna noodles on top. Spread 1/3 of the ricotta mixture over noodles, followed by 1/3 of spinach mixture, and 1 cup sauce. Repeat layering of noodles, ricotta mixture, spinach mixture and sauce 2 more times. Top with remaining 4 lasagna noodles. Spread remaining sauce over noodles, then arrange mozzarella slices evenly on top.
7. Lightly spray one side of foil and cover dish tightly; bake 35 minutes. Uncover and bake about 20 minutes longer, until cheese is lightly browned. Remove from oven. Let rest 5 to 10 minutes before serving. Sprinkle with additional chopped basil, if desired.