

## Mushroom & Spinach Lasagne

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### Ingredients

½ lb lasagne noodles (I use the no boil kind. Make your life easier!)  
3 TBSP olive oil  
½ large yellow onion  
4 cloves garlic, minced  
1 lb baby portobello mushrooms, sliced  
Kosher salt & pepper to taste  
¼ cup flour  
1 ¾ cups vegetable broth  
½ cup heavy cream  
2 tsp mushroom powder\*  
8 cups fresh spinach  
1 ½ cups parmesan - divided  
8 oz mozzarella cheese, grated or thinly sliced  
Optional garnish: ¼ cup chopped parsley

### Instructions

1. Preheat the oven to 375°F
2. Heat a large saucepan over medium-high heat. Add olive oil. Add onion and garlic and saute 2-3 minutes. Add sliced mushrooms, stir occasionally for 4-5 minutes until onion is translucent and mushrooms have reduced in size.
3. Add salt & pepper to taste...I use 1 tsp kosher salt. Add flour and stir to combine. Cook for 1 minute.
4. Add vegetable broth a little at a time, stirring to combine. Bring mixture to a simmer and cook, stirring occasionally for 8-10 minutes until sauce has begun to thicken.
5. Add heavy cream to sauce and stir to combine. Return sauce to a simmer and cook, stirring occasionally for 6-10 minutes until sauce has thickened to your desired consistency. Not watery but less thick than a bechamel.
6. Turn off the heat, add spinach and 1 cup of parmesan. Stir until spinach has wilted and cheese has melted. Taste and add salt & pepper to taste. Maybe another ½ tsp kosher salt.
7. Assemble: In a roughly 9x13 pan, add a thin layer of sauce to the bottom of the pan. Put down a layer of lasagne noodles, sauce, and

- mozzarella. Repeat until you run out of noodles and sauce or your pan is full. Top the final layer with mozzarella and ½ cup parmesan.
8. Bake for 45 minutes until cheese has melted and the edges are lightly browned. Let cool for 20 minutes. Optionally garnish with parsley.

\*Mushroom powder: put dried mushrooms in a coffee grinder and grind until they are powdery. You can keep any excess in a spice jar. Don't skip this. It makes the sauce extra rich and tasty!

**The story behind this recipe.** We just hosted the savory stop on a progressive party that is in its 12th year! We served this lasagne to much acclaim. It is truly divine....and the spinach makes it kind of healthy, right?