

# Spinach & Cheese lasagne



## Ingredients & Prep

800 g Fresh washed & chopped Spinach  
300 g Fresh lasagne sheets  
250 g Ricotta cheese  
20 g Butter salted  
2 Fresh Tomato's chopped  
1/4 tsp Freshly ground black pepper  
1/4 tsp Salt

### Topping Sauce

600 ml Full fat milk  
100 g Parmesan cheese  
80 g Butter salted  
50 g Flour  
1 Onion chopped  
1 Veg stock cube or gel pot  
1 Bay leaf  
2 pinch Ground nutmeg  
1/4 tsp Freshly ground black pepper

## Suggestion & Tips

Have with crusty bread & salad.

## Recipe By Jaxters

**Ref:** 764

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Vegetarian

**No of Portions:** 6

## Method

**Step 1** - Pre- heat oven to 180°C fan.

**Step 2** - Make the topping sauce by heating the milk in a saucepan with bay leaf, stock cube & onion, bring to a simmer then turn off heat & allow to infuse & cool.

**Step 3** - In a pan add butter, salt & wilt the spinach, then put 1/3 of the spinach evenly spread out the bottom of a baking dish, then add 1/3 of the Ricotta cheese in tsp full's & 1/3 of the chopped tomato, lay sheets of the fresh lasagne over the top, then the next 1/3 of the spinach, cheese, tomato then another layer of lasagne, then the last 1/3 of filling, & top off the top with Lasagne sheets.

**Step 4** - Pour cool milk mixture in to a jug through a sieve to remove bits, clean saucepan then place over a med heat, add butter, nutmeg & flour mix in then let it bubble for 1 minute, then with a whisk slowly add the milk into the pan & whisk as you go, when all the milk is in & the sauce is smooth let it boil for 1 minute stirring.

**Step 5** - Pour topping sauce over the top sheets of Lasagne & smooth out with a spatula, then sprinkle over Parmesan cheese & bake for 25 to 30 mins or until golden brown on top.