



Spinach, Roasted Red Pepper & Mushroom Lasagna

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 C all-purpose flour plus 3 T
- 2 egg yolks
- 2 eggs
- warm water
- 3 T butter
- 2 C milk
- 16 oz tomato sauce
- 1 tsp dried italian seasoning
- 8oz of fresh baby spinach, chopped
- 8 oz ricotta
- 1 roasted red bell pepper, diced
- 4 oz crimini mushrooms sliced
- 2 large garlic cloves, minced
- 2 cups shredded mozzarella cheese
- salt
- olive oil

Instructions

1. Make fresh pasta

- add flour to mixing bowl and use beater on low
 - slowly add eggs and egg yolks to flour
 - mix until combined and forming ball
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- add small drops of water if ball not forming
 - on lightly floured surface knead pasta dough until soft and pliable.
 - form flat, circle shape and wrap in plastic wrap
 - allow to rest 30 min to an hour.
 - Divide dough into 8 balls
 - shape into small rectangles
 - roll into rectangular sheets about 10 inch long by 3 inches wide.
 - bring pot of water to a boil and add a tsp of salt
 - cook pasta 2 to 3 sheets at a time for 3 to 4 minutes. Layer sheets with a drizzle of olive oil while cooking remaining pasta

2. Make tomato sauce

- in small saucepan add tomato sauce and Italian seasoning and allow to simmer on low for 15 min.

3. Make bechamel

- melt butter in skillet or saute pan over med-high heat
- add flour
- using a whisk, stir constantly
- cook about 3 min
- slowly add milk while continuing to whisk constantly
- cook until creamy
- salt to taste
- put lid on and turn off heat until ready to assemble lasagna

4. Make Ricotta filling

- heat saute pan over medium-high heat
- add 1 to 2 tsp of olive oil
- saute mushrooms for 3 to 5 min, until lightly browned.
- allow to cool
- in bowl combine spinach, garlic, ricotta, mushrooms and bell pepper
- salt to taste

5. Assemble Lasagna

- place half the bechamel mixture in bottom of 9 X 13 pan

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- cover with 2 sheets of cooked pasta
 - sprinkle pasta with 1/2 of the mozzarella cheese and top with all the ricotta mixture
 - add a pasta layer
 - add all the tomato sauce
 - add a pasta layer
 - add the remaining bechamel sauce
 - add the final pasta layer
 - top with remaining mozzarella cheese

1. Bake at 375 degrees for 30 minutes or until nicely browned. Let rest 5 min before serving