

Spinach Lasagna

1 medium onion, finely chopped	½ tsp. oregano
½ green pepper, finely chopped	1 bay leaf
½ Tbsp. minced garlic	½ red pepper, finely chopped
1 Tbsp. extra virgin olive oil	2 eggs
1 can (28 oz.) crushed tomatoes	1½ lb. light ricotta cheese
1 can (6 oz.) tomato paste	1 bag (10 oz.) fresh curly leaf spinach , washed and dried
1 can (16 oz.) tomato juice, divided	1½ lb. mozzarella cheese
1¼ tsp. salt	9 lasagna noodles
½ tsp. dried basil	Parmesan cheese
½ tsp. thyme	

Sauté onion, green pepper, and garlic in olive oil. Add crushed tomatoes, tomato paste, and ½ can tomato juice. Add salt, basil, thyme, oregano, bay leaf, and red pepper. Bring to boil; reduce heat and simmer for 1½ to 2 hours. Add tomato juice as necessary as sauce thickens. In large bowl, mix eggs and ricotta cheese. Tear fresh curly leaf spinach into small pieces and add to egg mixture. Cut mozzarella cheese in ½"-cubes. Cook lasagna noodles according to package directions. Rinse in cool water and drain.

Preheat oven to 375°F. To assemble, lightly oil 9"x13" pan. Place 3 noodles lengthwise. Layer with 1/3 of spinach mixture, 1/3 of mozzarella, and 1/3 of sauce. Add 3 noodles crosswise (trim to fit) and repeat layers. Finish with 3 noodles lengthwise and repeated layers. Sprinkle with Parmesan cheese. Bake 45-60 minutes. Let stand 5-10 minutes before serving. Serves 8-10.