

A Sutherland Belle

Creamy Mushroom & Spinach Lasagna

INGREDIENTS

For the Lasagna

- 1 (16-ounce) box lasagna noodles
- 3 tablespoons extra virgin olive oil
- 16 ounces sliced baby Bella mushrooms
- 1 small yellow onion (about 1 cup), finely diced
- 6 cloves garlic, minced
- 1 tablespoon Italian seasoning
- 1 teaspoon kosher salt
- 1/2 teaspoon fresh cracked black pepper
- 1 (10 ounces) bag frozen spinach, thawed and well-drained
- 15 ounces whole milk ricotta
- 2 large eggs
- 1/2 cup Parmigiano Reggiano, finely grated
- 3 cups smoked gouda, mozzarella or gruyere cheese, grated

For the Sauce

- 6 tablespoons unsalted butter
- 4 tablespoons flour
- 4 cups whole milk
- 1/2 teaspoon freshly cracked black pepper, plus more for serving
- 1 cup finely grated Parmesan, plus more for serving
- 15 ounces of whole-milk ricotta cheese
- Fresh parsley for serving

INSTRUCTIONS

1. Thaw frozen spinach and squeeze out excess liquid.
2. Preheat the oven to 400°F with a rack in the center position. Line a rimmed sheet pan with foil or parchment paper.
3. Place a large pot of salted water over high heat and bring to a boil. Add the lasagna and cook until al dente, according to the package instructions. Drain and rinse under warm water and lay flat on a few sheets of parchment paper. Drizzle with a bit of olive oil to make them easier to work with during assembly.
4. Combine the whole milk ricotta, parmesan cheese, eggs, and spinach in a large bowl. Set aside for assembly.

5. Heat olive oil in a large skillet over medium-high heat. When the oil is glistening, add the mushrooms and onions. Cook, stirring often, until mushrooms are golden brown, 8-10 minutes. Add the Italian seasoning, salt, pepper, and garlic. Cook, stirring, until fragrant, about 1 minute more. Transfer to a bowl and set aside for assembly. Wipe the skillet clean with a paper towel.
6. In the same skillet, melt butter over medium heat. Add the flour and whisk to make a roux, about 1 minute. Slowly pour in the milk, whisking continually between each addition. Continue to drizzle in milk slowly and whisk until all the milk is added. Whisk over medium heat until the mixture comes to a boil; it will begin to thicken. Remove from heat and stir in the Parmesan cheese and pepper.
7. Spread $\frac{1}{4}$ cup of the sauce out in a 9x13-inch baking dish. Add an even layer of lasagna (see Note), then top with $\frac{1}{3}$ of the remaining sauce. Add $\frac{1}{3}$ of the ricotta and spread out in an even layer. Sprinkle with 1 cup of the grated smoked gouda. Top with $\frac{1}{3}$ of the mushrooms. Repeat with the remaining lasagna, sauce, ricotta, smoked gouda, and mushrooms.
8. Cover the baking dish loosely with aluminum foil and place on the prepared sheet. Bake for 30 minutes, then remove the foil and bake, uncovered, for another 15 minutes or until bubbling and lightly browned.
9. Remove the lasagna from the oven and let cool for at least 10 minutes before serving. Top with pepper, Parmesan cheese and parsley.