

Crab Spinach Lasagna

9 lasagna noodles
2 T butter or margarine
½ c chopped celery
½ c chopped onion
2 cloves garlic, minced
¼ c flour
1 c milk
2 – 10 oz pkg. frozen chopped spinach, thawed and drained
1 lb crabmeat, drained
1 – 15 oz container ricotta or cottage cheese
2 c freshly grated Parmesan cheese, divided
1 egg white
½ t salt
½ t freshly ground pepper

Cook lasagna noodles according to package. Set aside.

Melt butter in large skillet over medium heat. Add celery, onion, and garlic. Saute 5 minutes or until tender. Add flour and milk, whisking constantly over medium-low heat 5-10 minutes or until thickened. Add spinach and crabmeat, mixing well. Set aside.

Stir together ricotta/cottage cheese, 1 c Parmesan cheese, egg white, salt and pepper in a small bowl. Set aside.

Layer 3 noodles in greased 13x9 pan. Spread noodles with half the crabmeat mixture. Top with half of ricotta mixture. Repeat layers. Top with remaining 3 noodles.

Bake covered with foil 350° for 40-45 minutes. Uncover, sprinkle with remaining 1 c Parmesan, and bake 10 minutes more or until cheese is melted.