

## Spinach Lasagna

9 dried lasagna noodles  
1 c. chopped onion (1 large)  
1 c. sliced fresh mushrooms  
4 cloves garlic, minced  
2 T. margarine  
1 7 oz jar roasted red sweet peppers, drained and chopped  
1 10 oz package frozen chopped spinach, thawed and well drained  
1 15 oz container ricotta cheese  
1 c. shredded mozzarella cheese  
½ c. grated Parmesan cheese  
2 beaten eggs  
1 t. dried basil, crushed  
½ t. dried oregano, crushed  
1 30 ½ oz jar meatless spaghetti sauce  
¼ c. grated Parmesan

Cook lasagna noodles, drain, and rinse in cold water. In a large skillet cook onion, mushrooms, and garlic in hot margarine till tender but not brown; stir in sweet peppers. Set aside.

Pat spinach dry with paper towels. In a medium bowl stir together spinach, ricotta, mozzarella, the ½ c. Parmesan, eggs, basil, oregano, and ¼ t. pepper. Stir sweet pepper mixture into spinach mixture.

Spread ½ c. of the spaghetti sauce evenly in a 3 quart rectangular baking dish. Arrange 3 noodles over sauce. Layer with half the sweet pepper-spinach mixture and 1 c. of the spaghetti sauce. Repeat layers, ending with noodles. Spoon remaining spaghetti sauce over the top. Sprinkle with ¼ c. Parmesan.

Bake covered at 375° for 20 minutes. Uncover and bake 10 minutes more.