

## **Spinach Pesto Lasagna – Quick**

Makes 6 large servings or 8 medium servings

12 to 15 lasagna noodles, uncooked  
1/2 cup Parmesan cheese  
1 cup mozzarella  
1/2 cup water  
Olive flavored cooking spray  
1 jar your favorite pasta sauce - I like Ragu 'Onions Tomato and Garlic'

### **Cheese Filling:**

2 10oz frozen packages of spinach  
1/2 cup Pesto sauce  
4 cups light ricotta cheese or cottage cheese (1 large container) \*\*\*  
1 egg \*\*\*  
1 tsp. garlic powder  
1 tsp. onion powder  
1 tsp. black pepper  
1/2 tsp. basil  
1/4 tsp. salt  
1/4 tsp. cayenne

Preheat oven to 400 degrees. Mix above cheese filling ingredients together and set aside. In 13x9 glass baking dish spray with cooking spray. Begin layering ingredients with sauce noodles then cheese filling then repeat. Repeat ending in sauce. Add ¼ cup of water to each end of the casserole dish. Bake for 40 minutes covered with aluminum foil. Top with Parmesan and mozzarella cheese and return to oven uncovered to bake at 350 for 10 minutes or until golden. Serve with Pillsbury French loaf or bread sticks.

\*\*\* For a lighter version around 300 calories and less than 30% fat per medium serving - the ricotta cheese and egg may be omitted if seasonings are added to sauce.