

## Broccoli Three Cheese Lasagna

1 15-ounce container ricotta (about 1 3/4 cups)

1 pound frozen broccoli florets—thawed, patted dry, and chopped

2 1/4 cups grated mozzarella (9 ounces)

1/2 cup grated Parmesan (2 ounces)

kosher salt and black pepper

1 16-ounce jar marinara sauce

1/2 cup heavy cream

8 lasagna noodles

### Mixture:

In a large bowl, combine the ricotta, broccoli, 2 cups of the mozzarella, 1/4 cup of the Parmesan, 1/2 teaspoon salt, and 1/4 teaspoon pepper. In a small bowl, combine the marinara sauce and cream.

Spoon a thin layer of the sauce into the bottom of an 8-inch square baking dish. Top with 2 noodles, a quarter of the remaining sauce, and a third of the broccoli mixture; repeat twice. Top with the remaining 2 noodles and sauce. Sprinkle with the remaining 1/4 cup of mozzarella and 1/4 cup of Parmesan.

Bake covered with foil at 400° for 35 – 40 minutes. Uncover and bake until top is golden brown, 10-15 minutes more.