

PJ's Sun-dried Tomato and Spinach Lasagna

9 dried lasagna noodles
1 T. oil
1/2 c. chopped onion
2 cloves garlic, minced
1 16 oz jar sun-dried tomatoes, drained and chopped
1 10 oz package frozen chopped spinach, thawed and well drained
1 15 oz container cottage cheese
1/2 c. grated Parmesan cheese
1 beaten eggs
1 t. dried basil
1/2 t. dried oregano
2 t. dried parsley
1 c. shredded mozzarella cheese
1 28 oz jar meatless spaghetti sauce
1/4 c. grated Parmesan

Cook and drain lasagna noodles.

Cook onion and garlic in oil till tender. Add sun-dried tomatoes and cook for one minute more. Set aside. In a bowl, stir together spinach, cottage cheese, 1/2 c. Parmesan, egg and herbs. Add onion mixture and stir till well combined.

Layer accordingly in a pan (9 X 13) that has been lightly sprayed with cook spray.

- spaghetti sauce (1/4)
- noodles (3)
- sun-dried tomato / spinach mixture (1/2)
- mozzarella (1/2)
- spaghetti sauce (1/4)
- noodles (3)
- sun-dried tomato / spinach mixture (1/2)
- mozzarella (1/2)
- spaghetti sauce (1/4)
- noodles (3)
- spaghetti sauce (1/4)

Bake covered with foil at 350° for 40 minutes. Remove foil, sprinkle with remaining Parmesan and bake 5-10 minutes more.