
Spinach & Feta Lasagna

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 6

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 15 minutes

To provide a more stable lasagna that's much easier to cut and serve, turn every other layer of pasta 90 degrees from the previous layer.

1 package lasagna noodles

2 tablespoons olive oil

4 cloves garlic, minced

1 pound spinach

1 pint Sendik's marinara sauce

2 cups feta cheese, crumbled

1 10-ounce can sliced olives

2 cups mozzarella cheese, shredded

1/2 cup parmesan cheese, grated

Prepare the pasta by following the directions on the package.

In a large pan, heat the olive oil. Add the garlic and stir for 30 seconds - just enough time to release its aroma. Add the spinach and stir until uniformly wilted. Remove from the heat and cool.

Using a 9" by 13" pan to prepare the lasagna, coat the bottom of the pan with a small amount of marinara sauce. Layer the pasta, marinara sauce, spinach, feta, olives, mozzarella cheese, parmesan cheese and another layer of pasta. You will repeat this action three times. To top your lasagna, cover with a layer of pasta, marinara sauce and then mozzarella and parmesan cheese. Bake in a 350 oven for 45 minutes or until hot. Cover if top becomes too brown. Let rest at least ten minutes before cutting.

Suggested Wine: Zenato Valpolicella

Vegetarian Entrees