

## Vegetarian Spinach Lasagna

1 lb. ricotta cheese  
1 ½ cups shredded mozzarella cheese  
1 package (10 oz) frozen chopped spinach, thawed and drained  
1 teaspoon salt  
1 teaspoon oregano  
¼ teaspoon pepper  
1 jar (32 oz) meatless spaghetti sauce  
one-half package (9) lasagna noodles  
¾ cup water

In large bowl mix ricotta, one cup mozzarella, spinach, salt, oregano and pepper. In greased 13 X 9 X 2 inch baking dish layer ½ cup sauce, one-third of the noodles (3 noodles) and one-half of the cheese/spinach mixture.

Repeat.

Top with remaining noodles, then with remaining sauce. Sprinkle with remaining mozzarella.

Pour water around edges. Cover tightly with foil. Bake in 350 degree oven for 1 hour and 15 minutes, or until bubbly. Let stand 15 minutes before serving. Makes about eight to twelve servings.

Note: This recipe tastes almost as good with low-fat cheeses, or one no-fat and one regular-fat. We used to use 2 cups of mozzarella, putting 1 cup in the mixture and 1 cup on top at the end, mostly because the packages of mozzarella at the store seem to come with either 1 or 2 cups. But now that we are older, and gain weight more easily, we've been putting only ½ cup on top at the end, and giving the remaining ½ cup to the dog—who seems to enjoy it more than we would). Mushroom and tomato spaghetti sauce seems to work well with this recipe. Whole wheat lasagna noodles cook up fine.

Courtesy of Laurel and Brian Hines, who got the recipe from someone else who shall forever remain unknown—but greatly appreciated.