

Spinach Lasagna

Unit: 10.5" Skillet or the Electric Skillet.

- | | |
|---|---|
| 1 - Box Lasagna Noodles | 2 - Teaspoons of Basil (Fresh will taste best) |
| 2 - 10 Oz. Pkgs Frozen Chopped Spinach | 1/4 - Teaspoon on Ground Nutmeg |
| 2 - Pounds Ricotta or Cottage Cheese | 1 - Pound of Mozzarella Cheese |
| 2 - Egg Whites | 1 - Cup of Parmesan Cheese |
| 1.5 - Teaspoons Salt (Celtic sea salt is best) | 1/2 - Teaspoon of Pepper |
| 2 - Cloves of Minced Garlic | 4 - Cups of Tomato Sauce |

Defrost the spinach - Do not cook! Drain as much liquid from the spinach as possible. Combine all of the ingredients except for the noodles, tomato sauce and the mozzarella cheese in a large bowl.

Layer the lasagna in a cold skillet in the following manner: 1/2 of the tomato sauce, 1/2 of the cheese filling mixture, 2 layers of uncooked noodles criss crossed over each other, the remaining cheese mixture, the remaining sauce and finally the mozzarella cheese.

Seal the lid on the unit and rotate the valve below the knob to open. Start the skillet on medium heat and reduce to medium-low heat when the whistle activates or the lid is stinging hot to the touch. Cook for 10 minutes, and then turn off and let stand for 10 minutes before serving. Enjoy!

****With the electric skillet, cook at 325 for 15 minutes and then 275 for 10 minutes. Then let it stand for 10 minutes before serving****