

Lasagna with Spinach and Cheese

Creamy spinach lasagna with layers of pasta, rich bechamel sauce, and melted cheese. Perfect comfort food that's easier than you think to make at home.

10 min

PREP

30 min

COOK

40 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Ingredients

- 30 oz spinach
- 10 oz kashari cheese
- 2 clove garlic
- 1 pack Lasagne
- 3 tbsp butter
- 3 tbsp flour
- 3 cup milk
- 1 tsp salt
- 1 tsp black pepper
- 1 bay leaf

Instructions

1 Prepare the oven and pasta

Preheat oven to 375°F (190°C). Cook 1 pack of lasagna noodles according to package directions until al dente, about 8-10 minutes. Drain and set aside.

2 Make the béchamel sauce

Melt 3 tablespoons butter in a medium saucepan over medium heat. Add 3 tablespoons flour and whisk constantly for 2-3 minutes until the mixture is golden and no longer smells of raw flour.

3 Gradually whisk in 3 cups milk, adding it slowly to prevent lumps. Add 1 bay leaf and continue cooking, stirring frequently, until the sauce thickens enough to coat the back of a spoon, about 8-10 minutes. Season with 1 teaspoon salt and 1 teaspoon black pepper, then remove bay leaf.

4 **Prepare the spinach filling**

Heat a large skillet over medium heat. Add 30 oz fresh spinach in batches, cooking until completely wilted, about 3-4 minutes per batch. Transfer to a colander and press out excess water with a spoon.

5 Mince 2 cloves garlic. Return the drained spinach to the skillet with the garlic and cook for 1 minute until fragrant. Season with salt and pepper to taste.

6 **Assemble the lasagna**

Spread 1/4 of the béchamel sauce in the bottom of a 9x13-inch baking dish. Layer 1/3 of the cooked lasagna noodles over the sauce.

7 Spread 1/3 of the remaining béchamel sauce over the noodles, then add half of the spinach mixture. Sprinkle with 1/3 of the 10 oz cheese. Repeat layers once more, then top with remaining noodles, remaining béchamel sauce, and remaining cheese.

8 **Bake the lasagna**

Cover tightly with aluminum foil and bake for 25 minutes. Remove foil and bake for an additional 20-25 minutes until the top is golden brown and bubbling around the edges.

9 Let the lasagna rest for 15 minutes before cutting to allow the layers to set. Cut into 6 squares and serve hot.

Tips

Pre-cook spinach completely and squeeze out all excess moisture using clean kitchen towels or paper towels. Wet spinach will make your lasagna watery and prevent proper browning.

Let your bechamel sauce cool slightly before assembling to prevent it from being too runny. The sauce should coat a spoon but still be pourable.

Cook pasta sheets until just al dente - they'll finish cooking in the oven. Overcooked pasta will become mushy and break apart when serving.

Cover the assembled lasagna with foil for the first half of baking, then remove to achieve golden, bubbly cheese on top without over-browning.

Let the finished lasagna rest for at least 15 minutes before cutting. This allows the layers to set and makes clean slicing much easier.

Use a sharp, thin knife for cutting and clean it between slices for the neatest presentation. A serrated knife works particularly well.

For extra flavor, add a pinch of nutmeg to your bechamel sauce and season each spinach layer with salt, pepper, and a touch of garlic powder.

Grate your own mozzarella cheese rather than using pre-shredded for better melting and flavor. Pre-shredded cheese contains anti-caking agents that can affect texture.