

Easy Spinach Lasagna

This lasagna is perfect for freezing! Placing mozzarella under spaghetti sauce keeps it softer than if it were sprinkled over the top. If you want to keep your baking pan free for other uses, line it with aluminum foil. Once the lasagna has frozen, remove the foil and lasagna from the pan, wrap tightly, and you can use your pan again!



- 2 cups ricotta or small curd creamed cottage cheese
- ½ cup grated parmesan cheese
- 1 Package *Dixboro's Own Spinach Dip Mix* (unprepared)
- 8 cups spaghetti sauce
- 12 uncooked lasagna noodles
- 2 cups shredded mozzarella cheese
- ¾ cup water
- ¼ cup grated parmesan cheese or shredded mozzarella cheese

Mix ricotta cheese, ½ cup of parmesan cheese, and package of *Dixboro's Own Spinach Dip Mix*. Spread 2 cups spaghetti sauce in greased 13x9x2 pan. Top with 4 to 6 noodles. Spread cheese mixture over uncooked noodles. Spread 2 cups spaghetti sauce and top with 4 to 6 noodles, repeat with 2 cups mozzarella cheese. Spread with remaining spaghetti sauce. Sprinkle with ¼ cup parmesan cheese. Pour water over all.

Preheat oven to 350 degrees. Cover with aluminum foil and bake 30 minutes. Uncover and bake about 30 minutes longer or until hot and bubbly. Sprinkle with mozzarella cheese. Let stand 15 minutes before cutting. Serves 8.

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