



# Cheesy Spinach-Courgette Lasagne



## Ingredients

- 3 tbsp olive oil
- 450g mushrooms, thinly sliced
- 1 clove garlic, crushed
- ½ tsp salt
- ¼ tsp pepper
- 300g baby spinach
- 1 large egg, lightly beaten
- 425g ricotta cheese
- 1 ½ cups shredded mozzarella
- 1 cup grated parmesan
- 1 jar low salt Bolognese sauce
- 6 lasagne sheets
- 1 medium courgette, cut lengthways

## Method

Preheat oven to 180 C. Generously coat a 9-by-13-inch baking dish with cooking spray.

Heat 2 tablespoons oil in a large pan over medium-high heat. Add mushrooms, garlic, salt and pepper and cook, stirring occasionally, until the mushrooms are tender and starting to brown, 6 to 8 minutes. Transfer to a small bowl.

Heat the remaining 1 tablespoon oil in the pan and add half the spinach. Cook, stirring frequently, until wilted, about 3 minutes. Add the remaining spinach by the handful and cook until it is all wilted. Press the spinach to the side of the pan, squeezing out as much water as possible, and cook until the water is evaporated. Remove from heat.

Mix egg, ricotta, 1 cup mozzarella and 1/2 cup Parmesan in a medium bowl.

Combine the remaining 1/2 cup each mozzarella and parmesan in a small bowl.

Spread 1 cup bolognese sauce in the prepared baking dish and top with a layer of 3 courgette strips. Spread 1 cup of the ricotta mixture over the courgette and top with the mushrooms. Spread the spinach over the mushrooms and top with another 1 cup bolognese sauce. Layer on the remaining 3 courgette strips, followed by the remaining ricotta mixture. Top with the reserved mozzarella mixture.

Bake the lasagne until bubbly and the cheese is beginning to about 45 minutes.