

# Spinach Lasagna

with The Jungle Farm's Spinach and Onions



## INGREDIENTS

- 2 bags frozen spinach
- 500g cottage cheese
- 2 cloves garlic
- 1 walla walla onion, chopped
- 1/2 cup mozzarella cheese, grated
- 1 jar pasta sauce

## DIRECTIONS

- Chop and thaw spinach. Cook in microwave until wilted, or place in a warm pan and wilt. Remove spinach from pan and add onion, cooking until tender.
- In a medium bowl, mix wilted spinach and cooked onions with cottage cheese and minced garlic. Set mixture aside.
- In a second bowl, add pasta sauce and 700ml of water.
- Cover the bottom of a 9x13 pan with sauce mixture, then add one layer of oven ready lasagna noodles. Add a layer of cottage cheese mixture, top with sauce, then noodles. Continue to layer until you've used all of the cottage cheese mixture. Cover the top layer with sauce and plenty of mozzarella cheese.
- Place lasagna in the fridge overnight and cook the following day for a firmer lasagna.
- Bake in 375F oven for 1.5 hours.