

Cheesy Spinach & Ricotta Lasagne

*serves 6

Ingredients

4 tbsls extra virgin olive oil	400g ricotta cheese
2 cloves garlic, finely chopped	2 tbsls plain flour & 30g butter (for cheese sauce)
1 leek, finely chopped	1.5 cups milk
600g baby spinach leaves	300g grated pizza cheese
Handful fresh oregano, chopped	1 packet instant lasagne sheets
Salt & black pepper	

Method

Step 1: Pre-heat oven to 180°C. Fry leek with 1 tbsls olive oil until nice and soft, about 3-5 minutes. Blanch spinach by placing in a large pot of boiling water, leave for 45 seconds and then drain. Rinse with cold water and then squeeze out excess water once cool enough and roughly chop. Mix chopped spinach with cooked leek, ricotta cheese, garlic (raw), oregano, 3 tbsls olive oil and salt and pepper to taste.

Step 2: To make cheese sauce, melt 30g butter in a medium saucepan over medium heat. Add 2 tbsls flour and cook for 1 minute, stirring constantly, you should now have a fairly thick paste. Remove from heat and gradually add milk, stirring until you have a smooth consistency. Return to heat and cook for about 5 minutes, stirring continually until just before sauce boils. Reduce heat and stir until sauce thickens, add 200g grated pizza cheese and stir until smooth.

Step 3: To a large rectangle baking dish add 1/3 of the spinach & ricotta mixture followed by 1/4 of the cheese sauce then add a layer of lasagne sheets. Repeat this process twice more and then add the remaining cheese sauce over the 3rd layer of lasagna sheets. Sprinkle the remaining pizza cheese over the top and bake for 40-50 minutes or until golden brown.

Serve with a garden salad & **ENJOY!**



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