

Spinach Mushroom Lasagna With Italian Sausage and Black Olives

Yields Two 9 x 15" Casseroles



Serves
Not Specified

Ingredients

1-16oz Box Of No-Boil Lasagna Noodles Plus A Few Extra Noodles.
1-12oz Bag Of Shredded Light Mozzarella Cheese
2-Eggs
1-10oz Bag Of White Or Cremini Mushrooms
[1-Jar Sausage Fennel Sauce](#)
2 -Cups Baby Spinach
3lbs Whole Milk Ricotta
1-16oz Jar Of Black Olives
3 Tbs-Pecorino Cheese
6 Hot or Sweet Italian Sausage (chicken sausage optional).
1/2 Cup Chopped Italian Parsley
Sea Salt And Fresh Ground Black Pepper

Preparation Instructions

Heat the oven to 375 degrees. In a large mixing bowl, add the ricotta cheese, two eggs, chopped parsley, 3/4 cup of shredded mozzarella, salt & black pepper, and mix well. In the bottom of the two casserole dishes, spread a few spoonfuls of the marinara sauce. Then place four of the no-boil noodles on the top covering the whole bottom of the dish. Put a few tablespoons of the ricotta cheese mixture on each noodle and spread it evenly. Put a few of the baby spinach leaves on each noodle and cover with some of the sautéed mushrooms. Add a few chopped olives to each noodle and cover with four more noodles. Repeat the above process until you have three layers and then on the top layer put the chopped sausage links enough to cover all the noodles and then cover all with the rest of the mozzarella cheese and sprinkle the Pecorino cheese all over each top of the noodles. Place aluminum foil on each dish and put in the oven. Cook for about 1 hour until the noodles are soft and the cheese bubbles. For a crusty noodle take off the foil and bake a few more minutes in the oven and let cool.