

## *Spinach, Mushroom and Four Cheese Lasagna*

36oz fresh spinach  
5 Tbsp unsalted butter  
¼ cup minced shallots (you can use white onion too)  
2-3 cloves minced garlic  
¾ lb Portobello (or cremini) mushrooms, sliced  
¾ tsp salt  
½ tsp black pepper  
¼ cup all purpose flour  
4 cups whole milk  
1 generous pinch of ground nutmeg  
2 ½ cups grated parmesan cheese (recommended Parmigiano Reggiano)  
15 oz whole milk ricotta  
1 ½ cups grated fontina or provolone  
1 ½ cups grated mozzarella  
1 lb lasagna noodles, cooked al dente OR 1 lb no boil lasagna noodles

Preheat the oven to 350°F. Bring a large pot of salted water to a boil. Add spinach and cook for 2 minutes. Drain in a sieve and press with a large spoon to remove as much water as possible. Finely chop and set aside (FYI – you can also sauté the spinach in a fry pan with some oil as well – until just wilted)

In a large skillet, melt 1 Tbsp butter over med-high heat. Add the shallots and garlic and cook for 1 minute, stirring often. Add the mushrooms and ¼ tsp each of the salt and pepper and cook, stirring until the mushrooms are tender and have released their liquid, about 15 minutes. Remove from heat and let cool.

To make the béchamel sauce, heat a large saucepan with the remaining 4 Tbsp butter over medium heat. Add the flour and cook, stirring with a wooden spoon, to make a light roux, about 2 minutes. Whisking constantly, slowly add the milk and continue to cook until thickened, about 2-5 minutes. Add the remaining salt and pepper, nutmeg and 1 cup of the parmesan and cook, stirring, until thickened, about 2 minutes. Remove from heat.

In a bowl, combine the ricotta, fontina and mozzarella cheeses. Fold in ¼ cup of the béchamel sauce.

Spoon approx. ½ cup of the béchamel sauce to cover the bottom of a lasagna dish (13x9 glass/ceramic). Then add ¼ of the mushrooms and sprinkle ¼ of the spinach. Arrange a layer of lasagna noodles side by side across the mixture. Spread another layer of béchamel over the noodles and top with more mushrooms, spinach and cheese. Repeat layering with sauce, noodles, spinach/mushrooms and cheese 2 more times, ending with noodles on top. Sprinkle the remaining 1 ½ cups of parmesan over the top, cover tightly with foil and bake until the lasagna is hot and bubbly, about 30 minutes. Uncover and bake 10 more minutes or until the top is golden brown.

Let cool 10-15 minutes before serving.