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Spinach Lasagna Bolognese

Prep time: 1 hour

Servings: 8

Classic lasagna with spinach, meat sauce, and ricotta is a savory dish that no one should have to miss out on. We created a lactose-free version made with a flavorful fresh yogurt "cheese". It only takes five minutes to prepare and a night to drain with our lactose-free whole milk yogurt.

Green Valley Creamery

Ingredients

8-10 lasagna pasta sheets

½ cup Parmigiano-Reggiano for the top (it's lactose free)

1 tsp. olive oil to grease baking pan

Meat Sauce:

1 lb. ground beef

1 medium-sized onion, minced

3 cloves garlic, finely minced

1 (15oz) can crushed tomatoes

1 (6oz) can tomato paste

2 tsp. dried Italian herbs

1 tsp. sugar

Salt and pepper to taste

"Cheese" mix:

1 (24oz) cup Green Valley Creamery Lactose-Free Whole Milk Yogurt

¾ cup grated Parmigiano-Reggiano

1 bag frozen chopped spinach, thawed and well drained of all liquid

½ tsp salt

pepper to taste

Instructions

Do ahead: line a sieve with 4-6 layers of cheese cloth and place over a large bowl. Pour yogurt onto cloth and let sit overnight. The whey will drain out of the yogurt, reducing it by almost half. This makes it thick and creamy and a perfect lactose-free substitution for ricotta cheese in any recipe.

In a large pan, brown the onions, meat and garlic. Add herbs, sugar, salt and pepper and mix well.

Add crushed tomatoes and tomato paste and let simmer for 45 minutes. If it gets too dry, add ½ cup of water.

Cook lasagna noodles according to instructions on the box. When fully cooked, drain and rinse with cold water. Set aside.

In a medium sized bowl, combine drained yogurt, parmesan, spinach, salt and pepper. Grease an 8x10-inch glass baking pan with olive oil and pre-heat oven to 350°F.

Take one lasagna pasta sheet at a time and spread 2-3 tablespoons of the "cheese" mix on the sheet and then 3 tablespoons of meat sauce evenly on top. Carefully roll up lasagna sheet and place in baking pan. Repeat with remaining sheets.

Once the pan is full, spread remaining meat sauce and "cheese" mix over pasta rolls. Sprinkle Parmigiano-Reggiano on top and bake for 30 minutes.

Serve with a fresh baguette and a green salad.