



SPINACH LASAGNA

## Spinach Lasagna

---

2 heads of garlic  
2 (10 oz.) boxes frozen chopped spinach  
4 tablespoons olive or vegetable oil, divided  
½ cup finely chopped shallots  
1 cup dry white wine  
1 ½ teaspoons salt, divided  
¼ teaspoon pepper  
¼ teaspoon ground nutmeg  
1 (15 oz.) container whole milk ricotta cheese  
3 tablespoons potato starch  
3 cups milk  
1 teaspoon fresh thyme, chopped  
2 cups freshly grated parmesan cheese, divided  
4 cups shredded Mozzarella cheese  
1 (10 oz.) box brown rice lasagna noodles (Tinkyáda Lasagna Noodles recommended)

- ▶ Preheat oven to 325 degrees.
- ▶ Cut top of garlic heads and place on a square of heavy duty aluminum foil. Drizzle oil over cut tops. Wrap tightly; bake 1 hour or until soft.
- ▶ Once garlic has cooled, squeeze garlic into a small dish and mash with a fork into a paste; set aside.
- ▶ Place frozen spinach in microwave; microwave on full power for 4 to 5 minutes or until thawed. Repeat instructions for second package. Cool.
- ▶ Transfer spinach to several layers of paper towels. Squeeze until spinach is dry (additional paper towels will be needed); set aside.
- ▶ In a medium-size skillet over medium heat, sauté shallots in 2 tablespoons oil until soft, stirring constantly for approximately 4 to 5 minutes.
- ▶ Add spinach, breaking up spinach with back of a spoon. Stir in wine and continue to cook until wine evaporates.
- ▶ Add 1 teaspoon salt, ¼ teaspoon pepper, and nutmeg; stir until well combined.
- ▶ Remove from heat. Stir in Ricotta cheese; mix well and set aside.
- ▶ In a medium-size saucepan over medium-low heat, add remaining 2 tablespoons oil and potato starch; stir until well combined.
- ▶ Using a wire whisk, slowly add milk and stir constantly.
- ▶ Add mashed garlic, thyme, and remaining ½ teaspoon salt. Whisk with a wire whisk to incorporate garlic. Continue to cook until mixture thickens, stirring constantly.