

Vegetarian White Lasagna with Spinach and Mushrooms

Spinach & Mushroom White Lasagna



OVEN
375°F

TIME
7 min

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INGREDIENTS

9 lasagna noodles, cooked and drained
2 tbsp olive oil
1 small onion, diced
3 cloves garlic, minced
2 cups mushrooms, sliced
4 cups fresh spinach
2 cups ricotta cheese
1 cup grated Parmesan cheese
2 cups shredded mozzarella
2 cups milk
2 tbsp butter
2 tbsp flour
Salt, pepper, and a pinch of nutmeg

DIRECTIONS

1. SautØ the Veggies: In a large skillet, heat olive oil over medium.
2. Add onions, garlic, and mushrooms. Cook until tender, about 5-7 minutes.
3. Stir in spinach and cook until wilted. Season with salt and pepper. Set aside.
4. Make the White Sauce: In a saucepan, melt butter over medium heat. Stir in flour and cook for 1 minute, whisking constantly.
5. Slowly whisk in milk, stirring until thickened-about 4-5 minutes.
6. Add salt, pepper, and a pinch of nutmeg for classic flavor.
7. Assemble the Lasagna: Preheat oven to 375°F (190°C).
8. In a greased 9x13-inch baking dish, spread a small amount of sauce on the bottom.
9. Layer with 3 noodles, ricotta cheese, sautØed veggies, a handful of mozzarella, and a ladle of sauce.
10. Repeat layers until all ingredients are used, ending with sauce and a final sprinkle of mozzarella and Parmesan on top.
11. Bake: Cover with foil and bake for 25 minutes.
12. Uncover and bake an additional 10-15 minutes, until golden and bubbly.
13. Let rest 10 minutes before slicing and serving.

TIPS FOR SUCCESS

Letting the lasagna rest makes it easier to slice and serve clean layers.

Make it ahead: assemble the night before and bake the next day.

Double the recipe and freeze one for a future comfort meal. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/vegetarian-white-lasagna-with-spinach-and-mushrooms/>