

Creamy Spinach Mushroom Lasagna: Easy Vegetarian Comfort Food

Creamy Spinach and Mushroom Lasagna: A Decadent Vegetarian Delight!



OVEN
375°F

TIME
1 min

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SAVE
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INGREDIENTS

- 12 lasagna noodles, cooked al dente
- 10 oz fresh spinach
- 8 oz mushrooms, sliced (cremini or white button recommended)
- 2 cups ricotta cheese
- 2 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese (plus extra for topping)
- 3 cups Alfredo sauce (store-bought or homemade)
- 2 tablespoons olive oil
- 1 garlic clove, minced
- Salt and black pepper, to taste
- Fresh chopped parsley (for garnish, optional)

DIRECTIONS

1. Prepare Spinach and Mushrooms: Heat 2 tablespoons of olive oil in a large skillet or Dutch oven over medium heat. Add the minced garlic and sauté for about 1 minute until fragrant. Add the sliced mushrooms to the skillet and cook until they are soft and have released their liquid, about 5-7 minutes. Add the fresh spinach to the skillet and cook, tossing, until it just wilts down, about 2-3 minutes. Season the spinach and mushroom mixture generously with salt and black pepper to taste. Remove from heat and set aside.
2. Prepare Cheese Mixture: In a medium bowl, combine the 2 cups ricotta cheese with $\frac{1}{2}$ cup of the shredded mozzarella cheese and $\frac{1}{2}$ cup of the grated Parmesan cheese. Mix well until combined. You can add a pinch of salt and pepper to this mixture as well.
3. Layer the Lasagna (Assembly): Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish. Spread a thin layer (about $\frac{1}{2}$ cup) of the Alfredo sauce evenly over the bottom of the prepared baking dish. Place 3 cooked lasagna noodles over the sauce, slightly overlapping if necessary to cover the bottom. Top the noodles with half of the prepared spinach and mushroom mixture. Dollop half of the ricotta cheese mixture evenly over the spinach and mushrooms. Sprinkle with about half of the remaining shredded mozzarella cheese and a generous sprinkle of the remaining grated Parmesan cheese. Add another thin layer of Alfredo sauce (about $\frac{1}{2}$ cup). Repeat the layers: 3 more lasagna noodles, the remaining spinach-mushroom mixture, the remaining ricotta cheese mixture, and another sprinkle of mozzarella and

Parmesan. Place the final 3 lasagna noodles on top. Spread a thin layer of the remaining Alfredo sauce over the top noodles.

4. 4. Finish with Cheese & Bake: Sprinkle the remaining shredded mozzarella cheese generously over the top of the lasagna, ensuring it covers the noodles. You can add a final sprinkle of Parmesan here as well. Cover the baking dish tightly with aluminum foil. Place the lasagna in the preheated oven and bake for 25 minutes. This covered baking time allows the lasagna to heat through and for the flavors to meld. After 25 minutes, carefully remove the foil. Return the lasagna to the oven and bake for another 10-15 minutes, or until the cheese topping is bubbling, golden brown, and delightfully crisp around the edges.
5. 5. Rest & Serve: Remove the lasagna from the oven. Let it rest for at least 10-15 minutes before slicing and serving. This resting period is crucial, as it allows the layers to set, preventing the lasagna from falling apart when you cut into it. Garnish with fresh chopped parsley if desired. Enjoy!

SWAPS & NOTES

Lasagna Noodles: You can use regular lasagna noodles (boiled al dente) or no-boil lasagna noodles for an even quicker assembly.

If using no-boil, ensure your Alfredo sauce is thin enough for them to absorb moisture.

Spinach: Fresh spinach wilts down significantly.

Ensure you squeeze out any excess water after wilting to prevent a watery lasagna.

TIPS FOR SUCCESS

Cook Noodles Al Dente: If using traditional noodles, cook them al dente, as they will continue to cook in the oven.

Squeeze Spinach Dry: If using fresh spinach, ensure it is thoroughly squeezed after wilting to prevent a watery lasagna.

If using frozen spinach, squeeze it very dry.

Softened Cheeses: Ensure your ricotta and mozzarella are well-mixed and ready to layer.

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

Original recipe: <https://chefmaniac.com/creamy-spinach-mushroom-lasagna-easy-vegetarian-comfort-food/>