

Spinach Lasagna

Dinner with Friends:



- Week IV of Eating Sustainable -

Ingredients: 2 leeks (cut into rings), 1 package frozen spinach (or use fresh spinach - that's even better), 2 garlic cloves, 50 ml vegetable stock, 375 g low-fat curd cheese, 1 TblSp olive oil, 2 eggs, 125 g grated cheese, salt, pepper, thyme, nutmeg, app. 12 lasagna sheets, 500 g minced tomatoes.

Preparation:

Heat the olive oil in a big pot. Add the leek, the spinach, the crushed garlic and the vegetable stock. Cook for 10 minutes. In a separate jar, mix the curd cheese, half of the grated cheese and eggs. Season to taste. Add egg/cheese mixture to the vegetables.

In a baking form, put first a layer of lasagna sheets, then the spinach mixture, then the minced tomatoes, then again a layer of lasagna sheets ... and so on... Top with the rest of the grated cheese and bake for 30 minutes at 200 °C.

Enjoy!