

# Pumpkin and Spinach Lasagna with Bechamel Sauce

For The Love of Lasagna

Lactalis Retail Dairy (Sorrento Cheese)

*No boil noodles are thinner with a delicate texture close to fresh pasta. Soak in a bowl of hot water before using to ensure they stay moist.*

**8 ounces mozzarella cheese, shredded**

**1 container (15 oz) ricotta cheese**

**3 cups prepared pumpkin**

**1 egg**

**4 1/2 cups bechamel sauce**

**12 sheets no boil lasagna noodles**

**1 package (10 oz) frozen chopped spinach, thawed and squeezed dry**

**2 ounces (1 cup) Parmesan cheese**

Preheat oven to 400 degrees.

In a medium bowl, combine the ricotta, pumpkin and egg. Season with salt and pepper.

Spray a 13x9-inch baking dish with cooking spray. Spread 1 1/2 cups of the bechamel sauce on the bottom of the dish. Top with four sheets of noodles, overlapping slightly.

Spread 1/2 of the ricotta mixture over the noodles followed by 1/2 of the spinach, one cup of the bechamel sauce and 1/2 cup of the Parmesan.

Continue with a layer of noodles, the remaining ricotta mixture, one cup of the bechamel sauce and 1/2 cup of the Parmesan.

Top with last layer of four noodles, and the remaining spinach, bechamel sauce and mozzarella.

Cover with parchment and then aluminum foil. Bake for 40 minutes until slightly bubbling. Remove the foil and parchment and continue to bake until the top is browned, about 10 minutes more. Cool for 15 minutes before serving to allow lasagna to set up.

---

Per Serving (excluding unknown items): 1379 Calories; 97g Fat (62.3% calories from fat); 100g Protein; 32g Carbohydrate; 14g Dietary Fiber; 547mg Cholesterol; 1741mg Sodium. Exchanges: 12 1/2 Lean Meat; 3 1/2 Vegetable; 12 Fat.