

Special Mushroom Lasagna

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Servings: 12

6 tablespoons butter, divided
3 1/2 pounds baby portobello mushrooms, sliced
1 large onion, thinly sliced
1 cup Marsala wine
8 cloves garlic, minced and divided
2 tablespoons dried minced onion
12 uncooked lasagna noodles
5 tablespoons all-purpose flour
1 teaspoon onion powder
1/2 teaspoon white pepper
1/2 teaspoon ground nutmeg
1/4 teaspoon cayenne pepper
3 cups whole milk
1 package (8 ounce) cream cheese, softened
1/2 cup minced chives
1 jar (2 ounce) diced pimientos, drained
1 tablespoon lemon juice
1/2 teaspoon grated lemon peel
1/2 teaspoon salt
2 cups Parmesan cheese, grated
6 ounces fresh crabmeat (optional)
CRUMB TOPPING
1 (4 ounce) French bread demi-baguette
1/2 cup Parmesan cheese, grated
2 tablespoons butter, melted
1/2 cup minced chives

Preparation Time: 1 hour 30 minutes

Bake: 55 minutes

In a Dutch oven, melt two tablespoons of butter over medium heat. Add the mushrooms and onion. Saute' until tender. Add the wine, four garlic cloves and the dried minced onion. Bring to a boil. Cook until the liquid is absorbed, about 30 minutes.

Meanwhile, cook the lasagna noodles according to package directions.

In a large saucepan over medium heat, melt the remaining butter. Stir in the flour, onion powder, white pepper, nutmeg, cayenne and remaining garlic until blended. Gradually add the milk. Bring to a boil. Cook and stir until thickened, 1 to 2 minutes. Stir in the cream cheese, chives, pimientos, lemon juice, lemon peel and salt until blended. Remove from the heat.

Preheat the oven to 350 degrees. Drain the lasagna noodles.

Spread one cup of cream cheese sauce in a greased 13x9-inch baking pan. Layer with three noodles, one cup of sauce, one-third of the mushroom mixture and two-thirds cup of Parmesan cheese.

Repeat the layers, adding crabmeat if desired, between the mushrooms and the Parmesan.

Layer with three noodles, one cup of sauce, the remaining mushroom mixture and Parmesan cheese. Top with the remaining noodles and sauce.

For the crumb topping: in a food processor, pulse the baguette, cheese and butter until finely chopped. Stir in the chives. Sprinkle over the lasagna.

Bake, covered, about 50 minutes. Uncover, bake until bubbly, 5 to 10 minutes longer.

Let stand 10 minutes before cutting.

Per Serving (excluding unknown items): 282 Calories; 22g Fat (71.3% calories from fat); 11g Protein; 8g Carbohydrate; trace Dietary Fiber; 63mg Cholesterol; 566mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat.

Pasta

Per Serving Nutritional Analysis

Calories (kcal):	282	Vitamin B6 (mg):	.1mg
% Calories from Fat:	71.3%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	12.4%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	16.3%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	22g	Folacin (mcg):	15mcg
Saturated Fat (g):	13g	Niacin (mg):	trace
Monounsaturated Fat (g):	6g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	13
Cholesterol (mg):	63mg	% Refuse:	n n%
Carbohydrate (g):	8g		
Dietary Fiber (g):	trace		
Protein (g):	11g		
Sodium (mg):	566mg		
Potassium (mg):	182mg		
Calcium (mg):	329mg		
Iron (mg):	1mg		
Zinc (mg):	1mg		
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	774IU		
Vitamin A (r.e.):	214 1/2RE		

Food Exchanges

Grain (Starch):	0
Lean Meat:	1
Vegetable:	1/2
Fruit:	0
Non-Fat Milk:	0
Fat:	3 1/2
Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories	282	Calories from Fat: 201
% Daily Values*		
Total Fat	22g	33%
Saturated Fat	13g	67%
Cholesterol	63mg	21%
Sodium	566mg	24%
Total Carbohydrates	8g	3%
Dietary Fiber	trace	1%
Protein	11g	

Vitamin C	4%
Calcium	33%
Iron	4%

** Percent Daily Values are based on a 2000 calorie diet.*