



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Pesto Lasagna

We are big basil fans and make this "Green" Pesto Lasagna in late summer or early fall while we can still find enough fresh local basil to make the home-made pesto. You could use pesto from the supermarket but we like to make it at home since this recipe uses a lot. It is very low fat since we omit the Mozarella cheese, but still very flavorful.

Pesto Ingredients:

1 1/2 cup basil leaves

3/4 cup EVOO (extra virgin olive oil)

4--6 cloves garlic peeled and cut in half

Blend garlic in olive oil on high setting until liquified.

Add basil leaves in small batches and puree on high setting, pulsing to get all the leaves liquified. (Unlike most pesto recipes, we don't add any pine nuts when making lasagna and only add parmesan cheese on the top layer.)

Lasagna Ingredients:

9 lasagna noodles

16 oz fat free cottage cheese, blend smooth

2 egg whites

1 pkg frozen chopped spinach, defrosted and excess water squeezed out

2 Tsp of oregano or italian spice blend

Fresh Grated Parmesan or Romano Cheese to cover the top (Of course you can also add grated mozzarella cheese on top if you really think its necessary for looks and that cheesy flavor).

Boil the lasagna noodles in salted water and set aside, drizzling with a little olive oil so they don't get stuck together. Combine remaining ingredients in bowl or food processor.

In a 9x9 pan spread 1/3 spinach mixture. cover with 1/4 of pesto, then a layer of noodles. Repeat 2 more times, saving enough pesto to cover the top layer of noodles.

Cover with foil and bake 1 hour at 350 degrees.

Sprinkle top with fresh grated Parmesan.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes