Artichoke Spinach Lasagna

We are still in lasagna mode since the weather has turned colder and really like this recipe from our friend Marsha. She says that she has served this recipe to people who are certain that they don't like artichokes and they absolutely love this lasagna. So try it, you just might like it as much as we do!

Ingredients:
9 lasagna noodles, prepared according to directions
Extra virgin olive oil
1 onion, chopped
4 cloves of garlic, chopped
1/2 cup vegetable broth
1 Tablespoon chopped fresh rosemary
1- 14 oz can of artichoke hearts, drained and well chopped
12 oz fresh spinach, chopped OR a defrosted box of frozen spinach, excess water squeezed out
42 oz of canned tomato pasta sauce, your choice
3 cups shredded mozzarella cheese
1- 4 oz pkg herb and garlic feta cheese

Boil lasagna noodles. Oil or spray with cooking spray a 9 x 13" baking dish and set aside. Sautee onion and garlic in olive oil on medium-high for 3 minutes or until onion is tender-crisp. Stir in broth and rosemary; bring to boil. Stir in fresh spinach; reduce heat cover and simmer 5 minutes. Stir in pasta sauce and artichokes. Preheat oven to 375.

Spread one quarter of sauce in bottom of dish. Top with 3 cooked noodles. Spread another quarter of sauce on top of lasagna and then sprinkle third of the mozzarella cheese. Repeat layers of lasagna, sauce, and mozzarella chese two more times. Sprinkle with feta cheese. Bake covered for 50 minutes. Uncover and bake 15 minutes more. Let stand 10 minutes before cutting.

We have enjoyed this recipe and have experimented with substituting a low-fat layer of blended cottage cheese, eggs, and spinach for the mozarrella cheese, as well as adding chopped broccoli to the tomato sauce instead of spinach. Either way, it tastes great and the leftovers taste even better.

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