

Ispanaklı Lazanya

Creamy spinach lasagna with rich bechamel sauce and melted mozzarella. This vegetarian Italian classic delivers comfort food perfection in every layer.

10 min

HAZIRLIK

30 min

PIRME

40 min

TOPLAM

6

PORSİYON

Medium

ZORLUK

Ispanaklı Lazanya

Malzemeler

- 30 oz spinach
- 10 oz kashari cheese
- 2 clove garlic
- 1 pack Lasagne
- 3 tbsp butter
- 3 tbsp flour
- 3 cup milk
- 1 tsp salt
- 1 tsp black pepper
- 1 bay leaf

Yapılışı

- Prepare for cooking**

Preheat oven to 180°C (356°F). Bring a large pot of salted water to a boil for the lasagna sheets.
- Cook 1 pack of lasagna sheets** according to package directions minus 2 minutes until just shy of al dente. Drain and lay flat on clean kitchen towels to prevent sticking.
- Make the béchamel sauce**

Heat 3 tablespoons butter in a medium saucepan over medium heat until melted and foaming. Add 3 tablespoons flour and whisk constantly for 2 minutes until the mixture turns golden and smells nutty.
- Gradually add 3 cups milk** while whisking continuously to prevent lumps. Add 1 bay leaf and simmer for 8-10 minutes, stirring frequently, until the sauce coats the back of a spoon and has thickened.
- Prepare the spinach filling**

Heat olive oil in a large skillet over medium heat. Add 2 cloves minced garlic and cook for 30 seconds until fragrant but not browned.
- Add 30 oz fresh spinach** in batches, cooking for 2-3 minutes until completely wilted. Season with 1 teaspoon salt and 1 teaspoon pepper, then transfer to a clean kitchen towel and squeeze firmly to remove excess liquid.

- 7 **Assemble the lasagna**
Remove bay leaf from béchamel sauce. Spread a thin layer of béchamel in the bottom of a 9x13 inch baking dish.
- 8 Layer one-third of the pasta sheets over the sauce, followed by one-third of the remaining béchamel, half the spinach mixture, and one-third of the 10 oz mozzarella cheese.
- 9 Repeat layering with another third of pasta, béchamel, remaining spinach, and another third of mozzarella. Top with final layer of pasta, remaining béchamel, and remaining mozzarella.
- 10 **Bake the lasagna**
Cover tightly with aluminum foil and bake for 25 minutes. Remove foil and bake 20-25 minutes more until golden brown on top and bubbling around the edges.
- 11 Rest lasagna for 15 minutes before cutting to allow layers to set and prevent falling apart when serving.

?puçlar?

- Pre-cook spinach completely and squeeze out excess moisture using clean kitchen towels to prevent watery lasagna.
- Cook pasta sheets 2 minutes less than package directions - they'll finish cooking in the oven while maintaining proper texture.
- Let bechamel sauce cool slightly before layering to prevent pasta sheets from sliding around during assembly.
- Use a mandoline or sharp knife to slice garlic thinly for even distribution and gentle flavor throughout the spinach.
- Cover with foil for the first 25 minutes of baking, then remove to achieve golden, bubbling cheese on top.
- Rest the finished lasagna for 15 minutes before cutting - this allows layers to set and prevents messy servings.
- Make bechamel sauce smooth by whisking constantly while adding milk gradually to prevent lumps from forming.