

Kale and Baby Bella Mushroom Lasagna

Who knew that a meatless lasagna made with kale and baby bella mushrooms could be this good?

Makes 8-10 servings

Ingredients:

- Cooking spray
- Kosher salt and black pepper
- 2 tbsp. olive oil
- 12 lasagna noodles, preferably whole grain
- 1 medium onion, finely chopped
- 8 oz. (about 2 cups) baby bella (crimini) mushrooms, chopped small
- 3 cloves garlic, minced
- 1 tsp. Italian seasoning
- 1 large bunch kale, removed from tough stalks, washed well and dried, chopped
- 2- 26 ounce jars of your favorite marinara sauce
- 15 oz. part-skim ricotta cheese
- $\frac{3}{4}$ cup grated Parmesan cheese, divided
- 12 ounces mozzarella cheese, grated (about 2 $\frac{1}{2}$ cups)
- Chopped fresh parsley, for serving (optional)

Directions:

1. Preheat oven to 375 degrees F. Spray a 13x9-inch baking dish with cooking spray; set aside.
2. Bring a large pot of water to a boil. Add $\frac{1}{2}$ teaspoon salt and 1 tablespoon olive oil. Add lasagna noodles and cook according to package directions. Drain and set aside to cool slightly.
3. Meanwhile, heat remaining 1 tablespoon olive oil in a large skillet over medium heat. Add onion and cook, stirring occasionally, until it begins to soften, about 3 minutes. Add mushrooms to the pan and cook until softened, about 5 minutes. Season with $\frac{1}{4}$ tsp. kosher salt and freshly ground black pepper. Add garlic and Italian seasoning; cook, stirring, for about 1 minute. Add kale and cook, stirring, until wilted, 2-3 minutes. Stir in marinara sauce; cook at a low simmer for 10 minutes.
4. In a medium bowl, stir together the ricotta and $\frac{1}{2}$ cup grated Parmesan.
5. To assemble the lasagna, spread 1 cup of the sauce mixture in the bottom of the prepared baking dish. Lay 3 lasagna noodles on top of the sauce. On top of the noodles, spread $\frac{1}{4}$ of the remaining sauce, then dollop on $\frac{1}{3}$ of the ricotta mixture and sprinkle with $\frac{1}{4}$ of the mozzarella cheese. Repeat noodles, sauce, ricotta, mozzarella layers 2 times more. For the top layer, use noodles, sauce, and mozzarella, but no ricotta. Sprinkle remaining $\frac{1}{4}$ cup Parmesan on top.
6. Spray a piece of foil with cooking spray and cover lasagna tightly. Bake in the preheated oven for 30 minutes; uncover and bake 10-15 minutes more, until sauce is bubbly and cheese is golden brown. Let stand at room temperature for 10 minutes before serving.

Source: [Kristine's Kitchen](#) original.