



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

SEP 2014  
Recipe 63

For more recipe ideas, please visit:  
WWW.GCFARMS.COM/RECIPES.HTML

## Creamy Mushroom & Spinach Lasagna

### PREPARATION

#### Sauce:

- 1 - Preheat the oven to 350 degrees F. Butter a 9- by 13- by 1-inch glass or ceramic baking dish. Set aside.
- 2 - For the vegetables: In a large nonstick skillet, heat the oil over high heat. Add the mushrooms, onions, salt and pepper. Cook, stirring frequently, until the onions are soft and any liquid from the mushrooms has evaporated, about 20 minutes.
- 3 - For the sauce: In a heavy-bottomed 5-quart saucepan, bring the cream, milk and flour to a simmer over medium heat, whisking constantly for 3 minutes. Reduce the heat to low. Add the Pecorino and the mozzarella. Whisk until the cheeses have melted and the sauce is smooth. Remove the pan from the heat and stir in the spinach, basil, garlic, salt and pepper.
- 4 - Add the mushroom mixture to the sauce and stir to combine. Set aside to cool slightly.

#### Lasagna Preparation:

- 1 - Use 9 dried lasagna noodles. Cook in boiling water for 6 to 8 minutes until just tender. Drain and cool slightly before using.
- 2 - Spread 1 cup of the sauce over the bottom of the prepared baking dish. Arrange 2 sheets of pasta on top in a single layer. Spread 2 cups of the sauce over the pasta sheets. Repeat the layers with the remaining pasta sheets and sauce, ending with the sauce. Sprinkle with mozzarella. Drizzle with olive oil and bake until the filling is bubbling and the top is golden, 30 to 35 minutes. Cool for 20 minutes. Cut into squares and serve.



Creamy Mushroom & Spinach Lasagna

Cooks Note: This savory lasagna is one of my favorites, combining cremini mushrooms, fresh spinach, two different types of cheeses, and plenty of California garlic. (Courtesy of my good friend and talented Italian cook, Luciana Valenti.)

Bon Appetit!  
-George

(photo by Marc-Henri)

### INGREDIENTS

1 tablespoon unsalted butter, at room temperature, for greasing the baking dish  
All-purpose flour, for dusting

#### Vegetables:

- 3 tablespoons extra-virgin olive oil
- 12 ounces cremini mushrooms, cleaned and quartered
- 1 medium onion, chopped
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

#### Sauce:

- 2 cups heavy cream, at room temperature
- 1 3/4 cups whole milk, at room temperature
- 1/3 cup all-purpose flour
- 2 cups grated Pecorino Romano
- 2 cups shredded mozzarella
- Two 5-ounce bags baby spinach, coarsely chopped
- 1/4 packed cup chopped fresh basil
- 2 cloves garlic, minced
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 1/2 cups shredded mozzarella
- Extra-virgin olive oil, for drizzling

**COOK'S NOTE:**

This savory lasagna is one of my favorites, combining cremini mushrooms, fresh spinach, two different types of cheeses, and plenty of California garlic. (Recipe courtesy of my friend and talented Italian cook, Luciana Valenti.)

Bon Appetit!  
-George