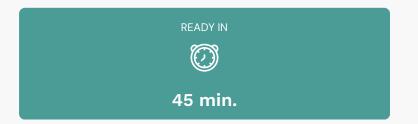


# Spinach and Feta Lasagna (aka Spanakopita Lasagna)





#### **Directions**

Mix the spinach, herbs, green onions, feta, ricotta and eggs.
Place a layer of the lasagne noodles in the bottom of your 9x13 inch baking dish.
Top with half of the spinach mixture and 1/3 of the mozzarella.
Top with another layer of noodles.
Top with the remaining spinach mixture and 1/3 of the mozzarella.

Top with another layer of noodles followed by the remaining mozzarella.

Bake in a preheated 350F oven until bubbling on the sides and golden brown on top, about 30–45 minutes.

## **Nutrition Facts**



## **Properties**

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

#### **Nutrients** (% of daily need)

Calories: O (0%), Fat: O (0%), Saturated Fat: O (0%), Carbohydrates: O (0%), Net Carbohydrates: O (0%), Sugar: O (0%), Cholesterol: O (0%), Sodium: O (0%), Alcohol %: O% (100%), Protein: O (0%)