

Spinach and Feta Lasagna (aka Spanakopita Lasagna)

READY IN



45 min.

SERVINGS



9

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

PROTEIN 0%FAT 0%CARBS 0%

Properties

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

Nutrients (% of daily need)

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