

Spinach Pesto Lasagna with 4 Cheeses

1 recipe Spinach Pistachio Pesto (below)

9 sheets whole grain lasagna noodles

8 ounces ricotta cheese

4 ounces non-smoked provolone cheese, sliced or cubed

1 cup shredded Parmesan cheese

1 cup shredded mozzarella cheese

Prepared marinara sauce (optional)

1. Preheat oven to 275 degrees. Boil lasagna noodles according to package directions, but cut cook time by half. Rinse with cold water. Drain well.
2. Place three sheets of the cooked lasagna noodles in a 2-quart rectangular baking dish sprayed with non-stick cooking spray. Spread with the ricotta cheese. Top with the provolone, mozzarella and one-half cup of the Parmesan. Top with three more sheets of lasagna noodles. Top with pesto. Place remaining lasagna noodles over pesto. Sprinkle with remaining Parmesan. Bake uncovered 35-40 minutes. If you like, top with warmed marinara sauce.

MAKES 6-8 SERVINGS

Spinach Pistachio Pesto

8-9 ounces washed and drained fresh spinach

1/4 cup extra virgin olive oil

3/4 cup shelled pistachios

1. Place the above ingredients in a food processor. Process until smooth and set aside or chill until ready to use, up to two weeks.

MAKES ABOUT ONE CUP

Holiday Flavors Delight

Holiday Entertaining Ideas from the Fall/Holiday 2008 issue of Make Mine Wine.