



Total Time
MIN.

Serving Size
8 OZ/250 ML

Difficulty
EASY

Campbell's® Condensed Cream of Mushroom soup, spinach, low-fat ricotta cheese and a bit of nutmeg give new life to a popular favourite.

Yields
24

INGREDIENTS

	WEIGHT	MEASURE
Noodles, lasagna, cooked, drained*	2 lbs	1 kg
Campbell's Condensed Cream of Mushroom soup	48 oz	1 .36 L
Campbell's Artisan Vegetable Stock , prepared	1 cup	250 mL
Italian seasoning blend, no-salt	1 tbsp	15 mL
Pepper, black, ground	1 tsp	5 mL
Ricotta cheese, low-fat	6 cups	1 1/2 L
Spinach, chopped, frozen, thawed, drained	6 cups	1 1/2 L
Mozzarella, reduced-fat, shredded (first measure)	3 cups	750 mL
Parmesan, grated (first measure)	1 cup	250 mL
Egg, liquid	3/4 cup	200 mL
Nutmeg, grated	1/2 tsp	2 mL
Non-stick cooking spray		
Mozzarella, shredded (second measure)	1 cup	250 mL
Parmesan, grated (second measure)	1 cup	250 mL



INSTRUCTIONS

1. Drain noodles well. Reserve.
2. In a bowl combine soup, stock, Italian seasoning and pepper. Reserve.
3. In a bowl mix ricotta, spinach, Mozzarella, Parmesan, egg and nutmeg.
4. In bottom of a full-size (12 x 20 x 3-in.) hotel pan spray with non-stick cooking spray and spread 1 cup of soup mixture. Top with 6 noodles in an even layer. Spread 6 cups cheese-spinach mixture evenly over noodles. Top with 2 cups soup mixture. Repeat with same layers and finally top with 6 more noodles. Spread 1 cup soup mixture and remaining 1 cup Parmesan.
5. In a bowl mix Mozzarella and Parmesan; cover and chill.
6. Bake lasagna in 350°F (180°C) conventional or 300°F (150°C) convection oven 50 minutes or until the mixture browns on top and it is heated through. CCP: Cook to an internal temperature of 165°F (74°C) or higher for 15 seconds. Sprinkle top of lasagna with Mozzarella-Parmesan mixture evenly and continue to baking until cheese melts. Remove from heat, cover and let stand at least 30 minutes before slicing to serve.

CCP: Serve at 140°F (60°C) or higher.