

ZUBRIAC (SPINACH LASAGNA)

Shannon McGee-Kary

8 oz. lasagna noodles	1/8 tsp. white pepper
3 12-oz. cartons cottage cheese	2 Tbsp. butter or margarine, softened
1 lb. Monterey Jack, shredded	3 10-oz. pkgs. frozen chopped spinach, thawed and well-drained
1 c. freshly grated Parmesan	1/4 c. freshly grated Parmesan
3 eggs	
1 Tbsp. parsley, snipped	
1/4 tsp. garlic powder	

Cook noodles following package directions; drain and pat dry. Combine cheeses, eggs, parsley, garlic powder, pepper and butter. Layer half of noodles, cheese mixture and spinach in buttered 9x13 baking pan; repeat layers. Sprinkle with remaining 1/4 c. Parmesan cheese. Refrigerate until ready to bake. Bake, uncovered, in a 350° oven until bubbly, 50-60 minutes. Let stand 10 minutes before cutting. Cut into squares. 10-12 servings.



This recipe is from the
Aberdeen Catholic Schools
Cavalier Cuisine Cookbook.
To order your copy for \$10,
contact Ken's at 605-225-6671