

# Artichoke & Mushroom Lasagna



This recipe has so much flavor, you'll never miss the meat

Serves 6

1T olive oil	16oz artichoke hearts, drained, chopped	2c Mozzarella cheese, grated
1T butter	1c white wine	2 eggs
1 pound mushrooms, sliced	2 shallots	2 ~ 16oz jar Alfredo sauce
4 garlic cloves, finely minced	1 pound Ricotta cheese	16 lasagna noodles
	2c Parmesan cheese, grated, divided use	

Preheat oven to 350. Heat 4 quarts of water to boiling. Pour water in 13x9 baking dish and add lasagna noodles one at a time. Let sit in boiling water 20 minutes, drain and use as directed. Or, prepare noodles according to box directions.

Heat olive oil and butter in large skillet. Add mushrooms and garlic and sauté for about 5 minutes. Add artichokes, white wine and shallots and cook until liquid is mostly absorbed, stirring occasionally.

Mix together Ricotta, half of the Parmesan, mozzarella and eggs. Mix well.

Spray 13x9 baking dish with non~stick cooking spray. Place 1/3c sauce in bottom of baking dish and spread out. Make lasagna in layers starting from bottom: noodle layer, mushroom layer, cheese layer and sauce. Repeat until all noodles are used. Top the final noodle layer with sauce and remaining Parmesan cheese.

Place baking dish on heavy baking sheet and bake about 1 hour. Cover with foil if top starts to get too brown.

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