



Spinach and ricotta lasagne makes a great family meal.



GIANT FEAST
The Guinness World Record for the biggest lasagne ever made is 4,865 kilograms.

WARNING!
Ask an adult's permission before you use the oven.

Make a tasty spinach and ricotta lasagne



Sally Brown and Kate Morris

Kate Morris and Sally Brown are food writers and members of the Guild of Food Writers. This recipe for a simple, quick and delicious lasagne is from their book *The World in My Kitchen*. "This recipe could make you very popular at home because it just needs the oven, a baking dish and very few utensils, so there won't be lots of washing-up at the end," says Morris. "You can add leftovers such as cooked meat (cut into chunks), carrots, sweet potato or peas, or defrost some ready-roasted Mediterranean vegetables. If you can't eat pasta, why not replace it with layers using roasted peppers from a jar?"

What you need (Serves 4):

- 2 tbsp (tablespoons) olive oil
- 180ml passata or tinned tomatoes
- 3 (115g) sheets of **egg lasagne (wheat)**
- 6 fresh basil leaves
- 400g can borlotti beans, drained and rinsed
- 110g fresh spinach leaves (or defrosted frozen spinach)
- 250g **ricotta cheese** at room temperature
- 4 tbsp **milk**
- 1 large pinch ground nutmeg
- 1 large pinch ground black pepper
- 2 tbsp grated hard Italian **cheese**, such as **Parmesan**
- Tablespoon
- Pastry brush
- Square 24cm roasting dish
- Strainer
- Bowl
- Fork
- Kitchen foil
- Baking tray



Instructions

- 1 Set the oven to 180°C to heat up.
- 2 Grease the roasting dish with olive oil.
- 3 Spread a small amount of the passata over the bottom of the dish then add a layer of pasta.
- 4 Spread half of the remaining passata over the pasta.
- 5 Tear up three of the basil leaves and scatter them on top, strain the borlotti beans and add half of them and half of the spinach.
- 6 Squash the ricotta in a bowl with a fork. Add the milk, nutmeg, pepper and mix them all together.
- 7 Spread half the ricotta mixture over the spinach.
- 8 Add another layer of pasta, tomato, basil, beans, spinach and ricotta. Make sure the final layer of ricotta is spread evenly across the top and covers the spinach or the leaves will dry out.
- 9 Sprinkle the top with the grated hard cheese and drizzle over with olive oil.
- 10 Carefully put the dish on a baking tray and then put it in the oven for 30 minutes, or until the top is golden and the food is bubbling.
- 11 Using oven gloves, carefully remove from the oven. It will be hot, so be careful. Serve hot or at room temperature.



Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy

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