



# The **BIG** **SOCIAL**

## **Chef Lynn Crawford's Creamy Mushroom and Spinach Lasagne**

*Serves 6 to 8*

### **Ingredients:**

#### *Béchamel sauce*

- ½ cup butter
- 4 shallots, finely diced
- ½ cup all-purpose flour
- 4 cups whole (3.25MF) milk
- 1 teaspoon freshly grated nutmeg
- ½ cup chopped basil leaves
- 2 cups Parmesan cheese

#### *Filling:*

- 1 tablespoon each olive oil and unsalted butter
- 2 pounds white mushrooms, sliced
- 4 cups chopped baby spinach
- 4 cloves garlic, minced
- Salt and pepper
- 1 pound oven-ready lasagna noodles
- 2 packages (125g each) buffalo mozzarella, thinly sliced
- 2 cups grated mozzarella

### **Method:**

1. In a medium saucepan set over medium heat, melt butter, then add shallots and cook 3 minutes, stirring frequently.



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2. Add flour, cook 2 minutes, then whisk in milk and bring to a boil. Reduce heat to medium-low and simmer until sauce is thick enough to coat the back of a spoon, about 5 minutes, stirring frequently. Add nutmeg, basil and Parmesan and whisk until smooth. Keep sauce warm.

3. In a large skillet set over medium-high heat, add olive oil and melt butter, then add mushrooms and sauté until liquid has evaporated and mushrooms have started to caramelize, about 10 minutes, stirring occasionally.

4. Stir in spinach and garlic and cook until spinach has wilted and garlic has softened, about 5 minutes more.

5. Spread one-third of the reserved béchamel sauce in the bottom of a buttered 9x13-inch baking dish, then arrange 4 lasagna noodles on top.

6. Spoon half of the mushroom-spinach mixture evenly on top of noodles, then layer with half of the buffalo mozzarella.

7. Repeat layering one more time ending with béchamel on top.

8. Sprinkle grated mozzarella evenly on top of lasagna, cover with a piece of buttered parchment paper followed by a piece of aluminum foil and bake in a preheated 375F oven for 1 hour.



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9. Remove foil and parchment from lasagna, increase oven temperature to 500F, and bake until top is golden, about 15 minutes more.

10. Transfer lasagna to a wire rack and let cool 20 minutes before serving.



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