

Spinach Lasagna with Walnut Pesto

Yield: 8 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-pesto-lasagna-italian>

Ingredients:

- olive oil pan
- 2 pounds spinach fresh, washed
- 2 pounds ricotta cheese nonfat, nonfat cottage
- pesto walnut, recipe
- 4 cloves minced garlic
- 1/2 teaspoon salt
- black pepper freshly ground, taste
- 1/2 cup grated Parmesan cheese
- 1/3 cup walnuts minced, lightly toasted
- 24 ounces tomato sauce favorite
- 16 lasagna noodles fresh uncooked green spinach, dried
- 1/2 pound low-fat mozzarella cheese grated
- 3 cups fresh basil leaves packed
- 3 cloves garlic
- 1/3 cup toasted walnuts lightly
- 1/3 cup extra virgin olive oil
- 1/3 cup grated Parmesan cheese
- salt
- pepper
- extra-virgin olive oil additional, storage

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 85 milligrams
4. Fat: 46 grams
5. Fiber: 7 grams

6. Protein: 31 grams
 7. SaturatedFat: 17 grams
 8. Sodium: 1120 milligrams
 9. Sugar: 8 grams
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