



Lasagna Bolognese

Ingredients

Sheets of lasagna (1 pound)	Flour (1/2 cup)
Olive oil	Garlic (3 cloves)
Salt and pepper	Nutmeg
Spinach (4 ½ - 5 cups)	Bolognese sauce (3-4 cups)
Parmesan and Romano cheese	Sweet cream (2 ½ cups)
Butter (5 sticks)	

How to Prepare

Add 4 tablespoons of olive oil in a pan and add garlic. In a separate pan, add butter and melt it down. Add flour and stir until smooth. When the sauce turns brown, add in sweet cream slowly until it thickens. Add salt and pepper to taste and nutmeg. Add spinach to the garlic and olive oil mixture and cook for 2-3 minutes. Let spinach and white sauce cool. Take some Bolognese sauce and add it to the bottom of the lasagna pan, add sheets of lasagna, more sauce until covered, add some spinach spaced out, add the white sauce, and finally add the Parmesan and Romano cheese mixture. Add layers, there should be about 4 layers. Cover lasagna pan with aluminum foil and cook at 350 degrees for 30-40 minutes. Enjoy!

Bon Appétit!