




Total Time  
**90 MIN.**

Serving & Size  
**1 PIECE**

Difficulty  
**MEDIUM**

Yields  
**24**


<b>Nutrition Facts</b>	
Serving Size	1 PIECE
<b>Amount Per Serving</b>	
<b>Calories</b> 385	
	<b>% Daily Value</b>
<b>Total Fat</b> 13.8g	<b>21%</b>
<b>Saturated Fat</b> 7.4g	<b>37%</b>
<b>Cholesterol</b> 63mg	<b>21%</b>
<b>Sodium</b> 565mg	<b>24%</b>
<b>Total Carbohydrate</b> 41.1g	<b>14%</b>
<b>Dietary Fiber</b> 2.6g	<b>10%</b>
<b>Protein</b> 23.1g	<b>46%</b>
Vitamin A 53%	Vitamin C 3%
Calcium 41%	Iron 14%

 **TIP**

Precooked lasagna noodles (sheets) can be substituted for regular lasagna noodles that require cooking.

**INGREDIENTS**

	<b>WEIGHT</b>	<b>MEASURE</b>
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lasagna noodles, dry	2 lb.	18 ea.
 <b>Campbell's® Healthy Request® Condensed Cream of Mushroom Soup</b> , 50 oz ea	50 oz.	1 cans
<b>Swanson® Certified Organic Vegetable Broth</b>		1 cups
Italian seasoning		1 tbsp.
black pepper		1 tsp.
reduced fat (part skim) ricotta cheese	3 lb.	11/2 qt.
frozen spinach, chopped, thawed, drained	3 lb.	11/2 qt.
part skim mozzarella cheese, shredded	12 oz.	3 cups
Parmesan cheese, grated	2 oz.	1 cups
frozen liquid egg		3/4 cups
nutmeg, grated		12 tsp.
vegetable cooking spray		
part skim mozzarella cheese, shredded	4 oz.	1 cups
Parmesan cheese, grated		1 cups



### INSTRUCTIONS

1. Drain noodles well. Reserve.
2. In bowl combine Mushroom Soup, broth, Italian seasoning and pepper. Reserve.
3. In a bowl, Ricotta, spinach, Mozzarella, Parmesan, egg and nutmeg.
4. In bottom of a full-size (12 x 20 x 3-in.) hotel pan. sprayed with non-stick cooking spray spread 1 cup Soup mixture. Top with 6 noodles in an even layer. Spread 6 cups cheese-spinach mixture evenly over noodles. Top with 2 cups Soup mixture. Repeat with same layers and finally top with 6 more noodles. Spread 1 cup Soup mixture and remaining 1 cup Parmesan.
5. In bowl, mix Mozzarella and Parmesan; cover and chill.
6. Bake lasagna in 350°F. conventional or 300°F. convection oven 50 minutes or until the mixture browns on the top and is heated through. CCP: Cook to an internal temperature of 145°F. or higher for 15 seconds.
7. Sprinkle top of lasagna with Mozzarella-Parmesan mixture evenly and continue baking until cheese melts. Remove from heat, cover and let stand at least 30 minutes before slicing to serve. CCP: May be served hot 140°F or higher, or chilled 40°F or lower.
8. **To Serve:** Cut hotel pan of lasagna into 24 equal portions and serve while hot.