



## Cheesy Spinach Matzah Lasagna

### Ingredients:

#### !Tomato Sauce:

2 Tb. butter  
1 medium onion, chopped  
2 cloves garlic, chopped  
1 16 oz. can chopped tomatoes  
salt and pepper  
a pinch of sugar

#### !Lasagna:

4 sheets plain matzah  
½ cup lowfat milk  
1 egg, beaten  
8 ounces shredded mozzarella  
¼ cup Parmesan or other hard cheese (or 3-4 Tb. extra shredded mozzarella)  
4 cups raw, organic spinach, washed and spun dry

#### !Bechamel Sauce:

1 Tb. butter  
1 Tb. potato starch  
1 cup hot milk  
1 egg yolk, beaten  
¼ cup heavy cream  
salt and pepper  
ground nutmeg to taste (1/2-1 tsp.)

## Directions:

Pre-heat oven to 425F.

Butter 8x8 baking dish and put aside.

!Make the tomato sauce

Heat butter in a medium saucepan.

Add onions and simmer until soft, approximately 7 minutes. Add garlic and cook 1 minute.

Add canned tomatoes, salt, pepper and sugar. Simmer actively, uncovered for about one hour. You want the sauce to thicken and reduce.

!Construct the lasagna:

Set up 2 shallow bowls. Place ½ cup milk in one and beaten egg in the other.

Dip one sheet of matzah into milk, then egg. Place moistened matzah sheet in buttered pan and gently top with 4 Tb. tomato sauce. If matzah breaks, don't fret. Just piece it back together in the pan as best you can.

Place 1/3 of the shredded mozzarella on top of sauce.

Repeat twice more, in same order and finish with 4th matzah on top.

Set aside.

!Béchamel sauce:

Heat butter in a heavy saucepan and whisk in potato starch. Work quickly over medium heat until roux is slightly browned, giving it time to cook the starch.

Whisk in milk, and continue whisking until all lumps have dissolved and mixture has thickened.

Remove from heat.

In a small bowl, whisk egg yolk and cream together until smooth. Pour into pot with roux.

Season with salt, pepper and nutmeg and taste.

Pour bechamel sauce over the top layer of lasagna, sprinkle with grated parmesan or additional mozzarella.

Bake, uncovered at 425F, 20 minutes, or until golden.

Allow to cool 15 minutes before cutting.