



Total Time
90 MIN.

Serving & Size
1 PIECE

Difficulty
MEDIUM

Yields
24

Nutrition Facts	
Serving Size	1 PIECE
Amount Per Serving	
Calories 385	
	% Daily Value
Total Fat 13.8g	21%
Saturated Fat 7.4g	37%
Cholesterol 63mg	21%
Sodium 565mg	24%
Total Carbohydrate 41.1g	14%
Dietary Fiber 2.6g	10%
Protein 23.1g	46%
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

	WEIGHT	MEASURE
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lasagna noodles, dry	2 lb.	18 ea.
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**Campbell's® Healthy Request®
Condensed Cream of Mushroom Soup**
, 50 oz ea

50 oz.	1 cans
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Swanson® Certified Organic Vegetable Broth		1 cups
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Italian seasoning		1 tbsp.
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black pepper		1 tsp.
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reduced fat (part skim) ricotta cheese	3 lb.	11/2 qt.
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frozen spinach, chopped, thawed, drained	3 lb.	11/2 qt.
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part skim mozzarella cheese, shredded	12 oz.	3 cups
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Parmesan cheese, grated	2 oz.	1 cups
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frozen liquid egg		3/4 cups
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nutmeg, grated		12 tsp.
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vegetable cooking spray		
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part skim mozzarella cheese, shredded	4 oz.	1 cups
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Parmesan cheese, grated		1 cups
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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.