

Creamy Mushroom- Broccoli Lasagna

Recipe By Chanie Nayman



Cooking and Prep:  1 h

Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine
Days

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Italian

I inherited my love of cooking from my wonderful mother. When I was growing up, she always had a hot breakfast ready for us in the morning, and would cook up the most gourmet Shabbos and Yom Tov foods. One of my favorite pastimes is creating recipes. I made this for Shavuos and it was a big hit! [Watch the video!](#)

Ingredients (11)

Sauce

- 2 tablespoons butter
- 1 onion, diced
- 1 basket button mushrooms, sliced
- 3 cups heavy cream

1 cup mozzarella cheese

salt, to taste

pepper, to taste

Filling

1 bag frozen broccoli, cooked

1 container ricotta cheese

1/2 cup mozzarella cheese

Noodles

1 box lasagna noodles, cooked according to box instructions

Start Cooking

Prepare the Sauce and Filling

1. Melt butter in a saucepan. Sauté onions and mushrooms in butter until limp. Add the heavy cream and bring to a boil. Add cheese and seasoning and mix. Remove from heat.
2. Cook broccoli, drain, and puree with a hand blender until smooth. Mix together with the cheese.

Assemble and Bake

1. Preheat oven to 350°F (180°C).
2. Pour some of the mushroom cream sauce into a 9- x 13-inch (23- x 33-cm) baking pan. Add a layer of lasagna noodles. Spread on a layer of broccoli mixture. Pour on some more cream sauce. Repeat until the noodles are done, ending with the cream sauce.
3. Bake covered for 45 minutes.