

Norene's Tortilla Lasagna Florentine

Recipe By Norene Gilletz



Cooking and Prep:  50
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Serves:  8

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine
Days

Diet: Vegetarian, Pescetarian

Source: OU Kosher

There's no need to cook pasta for this quick lasagna, which makes a delicious dairy dish for Shavuot or any time of the year. I often make it in two pie plates and freeze one for a future meal. Everyone will say "More cheese, please!"

Ingredients (12)

Main ingredients

- 12 ounces chilled Mozzarella cheese (3 cups grated)
- 2 cloves garlic or 2 cubes Gefen Frozen Garlic
- 1 medium carrot, cut in chunks
- 3 cups (1 and 1/2 pounds) dry cottage cheese
- 1 (10-oz.) package frozen spinach, defrosted and squeezed dry

- 1/2 cup grated Parmesan cheese
 - 1 teaspoon salt (or to taste)
 - freshly ground **Gefen Black Pepper**, to taste
 - 1/2 teaspoon dried basil
 - 1/2 teaspoon dried oregano
 - 4 cups **Tuscanini Tomato Sauce** or other vegetarian tomato sauce (store-bought or homemade)
 - 6 large (10-in. round) soft flour tortillas
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Start Cooking

Prepare the Lasagna

1. Grate Mozzarella cheese in the food processor, using medium pressure on the pusher of the food processor. You should have three cups. Empty processor bowl.
2. Process garlic and carrot on the S blade until finely minced, about 10 seconds. Add cottage cheese, spinach, Parmesan cheese, salt, pepper, basil and oregano; process until blended. Scrape down sides of bowl as needed.
3. Spray two nine-inch glass pie plates with nonstick spray.
4. In each pie plate, layer half a cup of sauce, a tortilla, a quarter of the spinach mixture and half a cup of grated cheese. Repeat layering, ending with a tortilla. You will have three layers of tortillas and two layers of spinach mixture in each pie plate.
5. Top with remaining sauce and grated cheese. (Can be prepared in advance up to this point and refrigerated.)
6. Bake, uncovered, in oven preheated to 350 degrees Fahrenheit for 30 minutes, until golden brown. Let stand for five minutes for easier slicing. Cut in wedges to serve.

Note:

This recipe reheats and freezes well.

Variation:

Use a combination of grated Mozzarella and Swiss cheeses. Replace part or all of the cottage cheese with ricotta cheese or tofu.

About

Reprinted from The Food Processor Bible by Norene Gilletz (Whitecap Books).