

MATZO LASAGNA

By The Bragar Family

Cook Time 30-40 minutes

INGREDIANTS

- Matzo (we used half a box)
- Ricotta Cheese
- Spinach (Fresh or Frozen)
- Mushrooms (small brown)
- Chopped Onion
- Garlic
- Marinara Sauce (we used Prego Original) any sauce will do
- Onion Powder
- Garlic Powder
- Salt
- Pepper
- Oregano
- Italian Seasoning
- Fresh Basil
- Plant Base Ground Beef (Optional)
- Mozzarella Cheese or Italian Cheese Mix

1. Heat pan, add olive oil and onions. Season meat with Onion Powder, Garlic Powder, Salt, Pepper, Italian Seasoning, Oregano and a few leaves of fresh Basil. Cook meat per package instructions, set aside.
2. Cut Mushrooms and Spinach, cook both in separate pan to drain the water. Season with Salt & Pepper. Set Aside
3. Mix the Ricotta Cheese with the cooked Spinach
4. Pour some sauce in the bottom of your baking dish. Spread the Ricotta Cheese mixture on each sheet of matzos.
5. Began to Layer- Layers: Ricotta covered matzos, mushrooms, cheese, meat, marinara sauce. Complete until desired amount. Cover with tin foil and bake at 375 for 30-40 minutes.