

SPINACH AND BLACK BEAN LASAGNA

2 large eggs, lightly beaten

1 container (15 oz) ricotta cheese

1 package (10 oz) frozen chopped spinach, thawed and well drained

¼ cup chopped fresh cilantro

½ tsp salt

4 cups (16 oz) shredded Mont. Jack cheese with peppers, divided

2 (16 oz) cans black beans, rinsed and drained

1 jar pasta sauce

½ tsp ground cumin

9 precooked lasagna noodles

Stir together first 5 ingredients and 1 cup Mont. Jack cheese. Set aside.

Mash beans with fork in large bowl. Stir in pasta sauce and cumin. Spread 1/3 of bean mixture on bottom of lightly greased 13x9 baking dish.

Layer with 3 noodles, half of spinach mixture, and 1 cup Mont. Jack cheese. Repeat layers. Spread with 1/3 bean mixture; top with remaining 3 noodles and remaining bean mixture.

Bake, covered at 350 degrees for 1 hour; uncover and top with remaining Mont. Jack cheese. Bake 5 more minutes or until cheese melts.

Total time: 1 hour 30 minutes

Serves 8

