

Sausage Potato Lasagna

- 1 lb bulk Italian sausage
- 2 cups sliced fresh mushrooms
- 4 medium potatoes, peeled and thinly sliced
- 1 (10 ounce) package frozen chopped spinach, thawed and well drained
- 1 1/2 cups cottage cheese
- 1/2 cup grated parmesan cheese
- 1 egg, beaten
- 1 medium onion, chopped
- 3 -4 garlic cloves, minced
- 2 tablespoons all-purpose flour
- salt and pepper
- 1/8 teaspoon nutmeg (optional)
- 1 1/2 cups milk
- 2 cups shredded mozzarella cheese, divided

DIRECTIONS

1. In a large skillet, cook sausage and mushrooms over medium heat until meat is browned; drain and set aside.
2. Place potatoes in a saucepan; cover with water.
3. Bring to a boil.
4. Reduce heat; cover and cook for 5 minutes or until crisp-tender; drain and set aside.
5. In a bowl, combine the spinach, cottage cheese, Parmesan and egg; set aside.
6. In a saucepan, sauté onion and garlic in butter until tender.
7. Stir in flour, salt, pepper and the optional nutmeg until blended.
8. Gradually add milk.
9. Bring to a boil; cook and stir for 2 minutes.
10. Remove from heat.
11. Layer half the potatoes in a greased 11x7 inch casserole dish.
12. Top with half of the spinach mixture, sausage mixture, white sauce and mozzarella cheese.
13. Layer with remaining potatoes, spinach, sausage, and white sauce.
14. Cover and bake at 350°F for 30-35 minutes or until potatoes are tender.
15. Sprinkle with the remaining mozzarella.
16. Bake, uncovered, 5 minutes more or until cheese is melted.
17. Let stand 15 minutes before cutting.