

# RV GODDESS: Super Low-Fat Lasagna

This super easy vegetarian recipe is another version of my RV Lasagna - but very healthy! Perfect when you want something rich, savory and filling - but want to watch the fat. This recipe has sauce on the bottom and sauce poured over the top - no sauce in the middle.

8 ounce package frozen artichoke hearts, thawed and coarse chopped  
10 ounce package frozen spinach, thawed and squeezed dry  
3 stems fresh basil, chopped  
½ teaspoon Kosher Salt  
A few generous turns of the pepper mill  
16 ounce carton of fat-free cottage cheese  
8 sheets no-bake lasagna  
24-26 ounce jar marinara sauce (such as Rao's or Lucini)  
4 Tablespoons freshly grated Parmesan cheese

Lightly oil an 8x8-inch baking dish. Heat oven to 350°. In a medium bowl, mix together the chopped artichoke hearts, spinach, basil, salt and pepper. Blend well with a fork to break-up the spinach. Add the cottage cheese and stir well to blend.

Pour about 3/4 cup of marinara sauce to completely cover the bottom on the prepared baking dish. Top with two sheets of lasagna noodles. Place 1/3 of the cottage cheese mixture evenly over the two sheets of pasta. Place two more sheets of pasta over the cottage cheese mixture and spread another third of the cottage cheese mixture over this layer, continue with one more layer, finally topping the last third of the cottage cheese mixture with the last two sheets of lasagna.

Pour the entire remaining jar of pasta sauce over the lasagna, using a spatula to completely coat the top layer of pasta, letting the sauce drip down the sides of the stacked casserole. Sprinkle the parmesan evenly over the top. Bake for 40-45 minutes, or until browned and bubbly. Remove from oven and let rest ten minutes before serving.

Serves 6.