Spinach and ricotta lasagne

Ingredients for 2 people

400 g spinach leaves
2 cloves of garlic
150 g frozen peas
500 g ricotta
2 tbsp olive oil
800 g chunky tomatoes
1 bunch of fresh basil
Salt and pepper from the mill
9 lasagne sheets
100 g grated Parmesan cheese

First, preheat the oven to 200 °C (conventional oven). Clean, wash and spin dry the spinach. Finely chop the garlic.

Heat the olive oil in a large frying pan and fry the garlic briefly. Add the spinach and peas and heat through until the spinach wilts. Season generously with salt and pepper, fold in the ricotta and set aside.

Put the chopped tomatoes in a saucepan and heat. Pick the basil leaves, wash, shake dry, roughly chop and add to the tomatoes. Season with salt and pepper and simmer for 5 minutes.
Now layer the ingredients. First place a layer of spinach and ricotta mixture in a baking dish, then place a layer of lasagne on top and cover with a layer of tomatoes. Repeat the process two more times. The last layer should be tomatoes. Finish with the Parmesan.

Bake the lasagne on the bottom shelf of the preheated oven for 30 to 35 minutes.

Bon appétit!