

**Baby Portobello & Spinach Lasagna**

2 (10-ounce) packages leaf spinach, thawed	1 stick of unsalted butter (12 Tbsp.)
2 (8-ounce) packages baby Portobello (Crimini) mushrooms	½ cup all-purpose flour
2 Tbsp. Extra Virgin Olive Oil (EVOO)	1 tsp. white ground pepper
2 Tbsp. butter	½ tsp. ground nutmeg
½ tsp. Tennessee Gourmet® Savory Beef Rub	1 Tbsp. port wine
2 Tbsp. Kosher salt	3-4 drops of Louisiana (style) Hot Sauce
1 Tbsp. vegetable oil	1 cup freshly ground Parmesan
¾ pound lasagna noodles (12 strips)	1 cup Sweetwater Valley, White Cheddar cheese, shredded
4 cups whole milk	

Preheat the oven to 375°F.

Put spinach in a strainer and press to remove moisture. Place the strainer on paper towels to allow more moisture to be absorbed.

Separate the mushroom stems from the caps and discard the stems. Clean each mushroom with a cloth or paper towel. Do not wash, as this will make them soggy. Slice the caps into ¼-inch thick strips. Heat 2 Tbsp. EVOO and 2 Tbsp. of butter in a large sauté pan. When the butter melts, add the mushrooms, cook for about 3 minutes. Sprinkle with Savory, and cook over medium heat for another 3 minutes, until the mushrooms are tender and they release some of their juices. If they become too dry, add a little more oil. Toss occasionally to make sure the mushrooms cook evenly. Set the mushrooms aside.

Bring a large pot of water to a boil with salt and 1 Tbsp. vegetable oil. Add the lasagna noodles and cook for 10 minutes, stirring occasionally. Drain and set aside.

For the white sauce, bring the milk to a simmer in a saucepan. Set aside. Melt the unsalted butter in a large saucepan. Add the flour and cook for 1 minute over low heat, stirring constantly with a wooden spoon. Pour the hot milk into the butter-flour mixture all at once. Add salt, pepper, wine, hot sauce and nutmeg; cook over medium-low heat, stirring first with the wooden spoon and then with a whisk, for 3 to 5 minutes, until thick. Remove from heat and set aside.

To assemble the lasagna, spread some of the sauce in the bottom of an 8 by 12 by 2-½ inch baking dish. Arrange a layer of noodles on top, then more sauce, all the mushrooms, and ⅓ cup of each cheese. For the next layer, add sauce, spinach (make sure you have removed moisture first); and ⅓ cup of each cheese. Top with a final layer of noodles, sauce, and sprinkle with the remaining cheese.

Bake the lasagna for 45 minutes, or until the top is browned and the sauce is bubbly and hot. Allow to sit at room temperature for 15 minutes and serve hot.