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Cheesy Spinach Lasagna

- 1 (12 ounce) package lasagna noodles
- 2 (8 ounce) packages cream cheese
- 2 Eggs
- 2 Cups shredded provolone cheese
- ½ Cup creamed cottage cheese
- 1 Dash garlic powder
- 2 (10 ounce) packages frozen chopped spinach
- 1 (8 ounce) can mushrooms (if desired)

Directions:

- Preheat oven to 350 degrees F
- Bring a large pot of lightly salted water to a boil.
- Add the lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.
- Cook spinach according to directions on package. Drain well.
- In a bowl beat the cream cheese on medium speed with an electric mixer. Add eggs and beat until fluffy.
- Stir in provolone cheese, cottage cheese and garlic powder.
- Add mushrooms to mixture if desired.
- Layer half of lasagna noodles in a greased baking dish.
- Spread with half of cheese mixture and half of the spinach.
- Top with remaining lasagna noodles, spinach and cheese.
- Cover and bake in a preheated oven for 30 minutes or until heated through.

A nice touch to the serving dish is a couple sprigs of fresh herbs. Basil works well.

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