



Manual

YIELD:

4 to 6 servings

PREP TIME:

20 minutes

COOK TIME

25 minutes

Spinach and Herb Lasagna

INGREDIENTS

1 large egg
½ teaspoon kosher salt
½ teaspoon freshly ground black pepper
1 pound (454 g) ricotta cheese
¼ cup (25 g) grated Pecorino cheese
8 ounces (225 g) fresh mozzarella cheese, coarsely shredded
2 cups (60 g) baby spinach, chopped
¼ cup (15 g) chopped fresh flat-leaf parsley
¼ cup (10 g) chopped fresh basil
2½ cups (595 ml) your favorite marinara sauce
8 no-boil lasagna noodles

1. Insert the steam rack into the Instant Pot® and add 1½ cups (350 ml) water. In a medium bowl, beat the egg with the salt and pepper. Add the ricotta, Pecorino, and ½ cup (60 g) of the mozzarella, and mix to combine. Fold in the spinach, parsley, and basil.
2. Spread ½ cup (120 ml) of the marinara on the bottom of a deep 8-inch (20 cm) round soufflé or casserole dish. Top with 2 noodles, breaking them to fit as necessary, then spread ½ cup (120 ml) of the marinara over the top. Dollop with one-third of the ricotta mixture and sprinkle with one-quarter of the remaining mozzarella.
3. Top with 2 noodles, breaking them to fit as necessary, and spread ½ cup (120 ml) of the marinara and another one-third each of the ricotta mixture and the mozzarella. Repeat once more. Finish by topping with the remaining 2 noodles, ½ cup (120 g) of sauce, and and quarter of mozzarella.
4. Cover the dish with aluminum foil. Using another piece of foil, make a “sling” measuring about 3 x 20 inches (7.5 x 51 cm). Use it to lower the pan into the pot.
5. Lock the lid. Press [Manual] and cook on high pressure for 10 minutes. Use the “Natural Release” method for 15 minutes, then vent any remaining steam and open the lid. Lift the lasagna from the pot and discard the foil.
6. If desired, preheat broiler and broil the lasagna until the cheese is golden brown, 2 to 3 minutes.