



PORTOBELLO MUSHROOM LASAGNA

SERVES 6-8

The Russian River Valley Original

INGREDIENTS:

- ¾ lb lasagna noodles
- 4 cups whole milk
- 12 Tablespoons unsalted butter, divided
- ½ cup flour
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground nutmeg
- ¾ Tablespoon salt
- 1 ½ lb Portobello mushrooms, de-stemmed & sliced
- ½ cup parsley, de-stemmed and chopped
- ½ lb mozzarella, grated
- 1 cup freshly ground parmesan

DIRECTIONS:

Preheat the oven to 375°F. Bring a large pot of water to a boil; add 1 Tablespoon kosher salt and a splash of oil. Add pasta & cook for 10 minutes. Drain and set aside. Heat the milk to a simmer. Melt butter in a saucepan and add flour. Cook for 2-3 minutes, stirring, and add to hot milk. Stir first with a spoon and then with a whisk until smooth and thickened. Add salt, pepper and nutmeg. Set aside off the heat. Heat 2 Tablespoons oil and 2 Tablespoons butter in a large sauté pan, add mushrooms and cook until tender. Add parsley and stir until blended.

To assemble: spread some sauce in the bottom of an 8 x 12 x 2" baking dish. Arrange a layer of noodles on top, then more sauce, 1/3 of mushrooms and mozzarella and ¼ cup parmesan. Repeat twice and finish with noodles, sauce and remaining cheese. Bake for 45 minutes until hot and bubbling.

