

# Lasagna

1 cup *flour*  
1 *egg*  
1 tbsp *salt*  
1 lb *baby spinach*  
1 lb *Ricotta cheese*  
1 tsp *Creole salt*  
½ lbs *ground beef*  
1 tbsp *corn starch*  
1 tbsp *ketchup*  
3 cloves *garlic*  
2 tbsp *olive oil*  
12 fl oz *canned tomatoes*  
½ cup *ketchup*  
8 slices *deli ham*  
¾ cup *grated Mozzarella*  
6 fl oz *evaporated milk*

Preheat oven to 375°F.

Mix the flour with the egg and salt, and roll out the pasta dough as thin as possible. Cut into 4"×4" squares and cook in boiling water for about one minute. Separate individual sheets and set aside. Keep about one cup of the water.

Wilt the spinach in the microwave for about three minutes, then set aside.

Blend the ground beef with the corn starch and one table spoon of ketchup. Fry at high heat in two table spoons of olive oil. Add chopped garlic and continue until meat turns brown.

In a blender, process the canned tomatoes with one cup of ketchup, then add mixture to the meat. Continue cooking at medium heat for four minutes.

Spread one third of the tomato sauce in the bottom of a big flat casserole.

Cover with half of the deli-style sliced ham. Then layer half of the wilted spinach on top. Sprinkle with some Creole-style spicy salt, and half of the Ricotta cheese.

Top off with half of the pasta sheets, then repeat all of the layers in the same order. At the end, spread the remaining tomato sauce on top, cover with Mozzarella cheese, and pour the evaporated milk over the lasagna. The bottom third of the casserole should be liquids, now. If necessary, add a little of the water that was used for boiling the pasta.

Bake pasta for about 30 minutes or until the crust turns golden brown. Let sit for 10 minutes before serving.

*Serves four*