

## Sweet Pea and Artichoke Lasagna

**Makes 10 to 12 servings**

- 16 - 18 ounces of canned artichoke hearts (preferably Goya brand found in Spanish section of food store - label says Alcachofas)
- 1 1/2 cups whipping cream, divided
- 1/4 cup (packed) chopped fresh basil leaves
- 2 (15-ounce) containers whole-milk ricotta cheese
- 1 1-pound bag frozen petite peas, thawed
- 3/4 cup grated Parmesan cheese
- 2 large eggs
- 1 teaspoon salt
- 1 (8- to 9-ounce) package no-boil lasagna noodles (12 noodles)
- 4 cups coarsely grated mozzarella cheese (about 1 pound)
- 1 small head of fresh roasted garlic
- 1/2 cup of minced, fresh roasted red peppers
- 3/4 cup of roughly chopped, sautéed button mushrooms (or cremini)

Prepare the roasted red peppers, garlic and mushrooms according to above. Set aside.

Preheat oven to 400°F. Brush 13x9x2-inch glass baking dish with oil. Mix artichokes, 1/2 cup cream, red peppers, garlic, mushrooms and basil in medium bowl until well-blended. Purée remaining 1 cup cream, ricotta, and next 4 ingredients (peas, parmesan cheese, eggs and salt) in food processor.

Spread 1 cup ricotta mixture over bottom of prepared baking dish. Arrange 4 noodles in single layer over ricotta, breaking noodles as needed to cover. Spread half of artichoke mixture over. Spread 2 1/2 cups ricotta mixture over artichokes. Sprinkle 1 cup mozzarella cheese over. Repeat with 4 noodles, artichoke mixture, 2 1/2 cups ricotta mixture, and 1 cup mozzarella.

Top with 4 noodles. Spread remaining ricotta mixture over, then sprinkle remaining 2 cups mozzarella over. Tent with foil, sealing edges.

Bake lasagna 30 minutes. Remove foil; continue baking until bubbling at edges and brown on top, about 25 minutes. Let stand 15 minutes before serving.

*This recipe was modified by Paula A. Currie for [www.chefitupyo.com](http://www.chefitupyo.com)*

*The original recipe can be found on [www.epicurious.com](http://www.epicurious.com)*