

While Seafood Lasagna

9 uncooked lasagna noodles

1 Tbsp butter

1 lb raw shrimp (31 - 40 per lb), peeled and deveined

1 lb bay scallops

5 garlic cloves, minced

1/4 cup white wine

1 Tbsp lemon juice

1 lb fresh crabmeat, cleaned and drained

Cook noodles according to package directions; drain.

Meanwhile, in large skillet, heat butter over medium heat. Add shrimp and scallops in batches; cook 2 - 4 minutes or until shrimp turns pink and scallops are firm and opaque. Remove from pan.

Add garlic to same pan; cook 1 minute. Add wine and lemon juice, stirring to loosen browned bits from pan. Bring to boil; cook 1 - 2 minutes or until liquid is reduced by half. Add crab; heat through. Remove from heat; stir in shrimp and scallops.

Cheese Sauce:

1/4 cup butter

1/4 cup flour

3 cups 2% milk

1 cup (4 oz) shredded mozzarella cheese

1/2 cup grated Parmesan cheese

1/2 tsp salt

1/4 tsp pepper

Dash of nutmeg

While Seafood Lasagna

Melt butter over medium heat in a large saucepan. Whisk in flour until smooth; gradually add milk. Bring to a boil, whisking constantly; cook and stir 1 - 2 minutes or until thickened. Remove from heat; stir in remaining cheese sauce ingredients.

Ricotta Mixture:

1 carton (15 oz) ricotta cheese

1 pkg. (10 oz) frozen chopped spinach, thawed and squeezed dry

1 cup (4 oz) shredded mozzarella cheese

1/2 cup grated Parmesan cheese

1/2 cup Italian bread crumbs

1 large egg, lightly beaten

In a bowl, combine all ricotta mixture ingredients; stir in 1 cup of the cheese sauce.

Assembly: Spread 1/2 cup cheese sauce into a greased 13" x 9" baking dish. Layer with 3 noodles, half of ricotta mixture, half of seafood mixture, and 2/3 cup cheese sauce. Repeat layers. Top with remaining noodles and cheese sauce.

Topping:

1 cup (4 oz) shredded mozzarella cheese

1/4 cup grated Parmesan cheese

Sprinkle over top of lasagna.

Bake, uncovered, 40 - 50 minutes or until bubbly and the top is golden brown. Let stand 10 minutes before serving.