



ANCHOVY AND CHEESE LASAGNA

- 2 tablespoons **Crown Prince Natural Anchovy Paste**
- 15 ounces ricotta cheese
- 2 large eggs
- 1/4 cup shredded Parmesan cheese
- 3/4 teaspoon ground nutmeg
- 12 lasagna noodles, cooked according to package directions
- 1 pound chopped fresh broccoli
- 1 1/2 cups shredded cheddar cheese

Cheese Sauce:

- 2 10.75 ounce cans cheddar cheese soup
- 1 can 2% low fat milk (measure in soup can)
- 1 14.5 ounce can diced tomatoes, drained
- 1 tablespoon dry mustard
- 1/2 cup shredded cheddar cheese
- 1/4 cup shredded Parmesan cheese

Preheat oven to 375°F. Lightly coat a 13" x 9" baking dish with nonstick cooking spray. Prepare cheese sauce by whisking all ingredients in a medium saucepan until blended. Heat, stirring with a whisk until cheese is melted. Set aside. Mix anchovy paste, ricotta cheese, eggs, Parmesan cheese and nutmeg in a bowl until thoroughly combined.

Spread 1 cup of cheese sauce evenly over the bottom of the prepared baking dish. Place 4 overlapping noodles over the cheese sauce. Spread 1/2 the ricotta mixture evenly over the noodles. Top with all of the broccoli, 1 1/2 cups cheese sauce and 1/2 cup cheddar cheese. Add 4 more noodles, the remaining ricotta mixture, 1 1/2 cups cheese sauce and 1/2 cup cheddar cheese. Finish with the remaining noodles, cheese sauce and cheddar cheese. Cover tightly with foil and bake for 50 minutes or until sauce bubbles and noodles are tender. Uncover; bake 10 minutes longer. Let stand 15 minutes before cutting and serving. *Serves 6.*

Per Serving: 706 Calories (261 Calories from Fat), 30g Fat, 39g Protein, 71g Carbohydrate, 155mg Cholesterol, 1059mg Sodium