



Rockfish Lasagna

Lets begin by gathering our ingredients for Rockfish Lasagna:

- 3 rockfish
- lasagna noodles
- 1 tablespoon butter
- 1 large onion, chopped (1 cup)
- 3 cloves garlic, minced
- 1 container (8 oz) cream cheese with chives and onion
- 1 container (10 oz) alfredo pasta sauce
- 1/3 cup dry white wine or chicken broth
- 1 container (16 oz) ricotta cheese
- 3 cups shredded Italian cheese blend (12 oz)
- 1 box (9 oz) frozen spinach
- 1/4 cup chopped fresh basil leaves
- 1 egg
- dozen mushrooms

Heat oven to 350°F. Cook and drain noodles as directed on package using minimum cook time. You'll need 16 noodles.

Meanwhile, in 10-inch skillet, melt butter over medium heat. Cut rockfish fillets into manageable pieces. Add rockfish to pan. Cook fish until white throughout. With slotted spoon, remove to medium bowl. In same skillet, cook onion and minced garlic 4 to 5 minutes, stirring occasionally, until onion is softened. Reduce heat to low; stir in cream cheese until softened. Beat in alfredo sauce and broth with wire whisk; remove from heat.

In medium bowl, stir together ricotta cheese, 2 cups of the cheese blend, the spinach, basil and egg; set aside.

Add mushrooms to separate pan to cook. Cook in pan until mushrooms have softened. Set aside.

Spread 1/2 cup of the cream cheese sauce in baking dish. Top with 3 noodles. Add mushrooms to cream cheese sauce and mix together. Spread half the ricotta mixture (about 1 1/2 cups) and flake one-third of the rockfish (about 1 cup) over noodles. Add noodle layer. Spread with 2/3 cup of the cream cheese sauce. Top with 3 noodles, remaining ricotta mixture, half the remaining rockfish and 2/3 cup of the cream cheese sauce. Top with remaining noodles, rockfish and cream cheese sauce.

Cover with foil. Bake 40 minutes; uncover and sprinkle with remaining 1 cup cheese blend. Bake uncovered about 10 minutes longer or until cheese is melted. Let stand 10 minutes before cutting.

Plate to serve and enjoy!