

Buckwheat Noodles with Asian Beef Broth

Prep time: 45 minutes

Cook time: 10 minutes

Makes 4 to 6 servings

Ingredients

2 cups buckwheat flour

1 1/3 cup all-purpose flour

7/8 cup water

8 cups beef or chicken broth

1 inch piece ginger, peeled and finely grated

1 clove garlic crushed

1/3 cup light soy sauce

2 teaspoons sesame oil

1 large carrot, cut into thin strips

3 cups broccoli florets

4 baby bok choy, trimmed and quartered lengthwise

Fresh cilantro leaves, sliced green onions, sliced red chili and lime wedges for serving

Directions

Attach flat beater to KitchenAid® Stand Mixer. Add buckwheat and all-purpose flours to mixer bowl, turn to Stir speed and mix 15 seconds to blend. Slowly add water and mix until a crumbly dough forms. Increase to speed 2 and mix 1 minute or until dough is smooth and holds together. Additional flour or water may be added to achieve this consistency. Exchange flat beater for dough hook, turn mixer to speed 2 and knead for 1 to 2 minutes. Gather dough into a ball and wrap in plastic wrap to rest.

Add beef broth to a large pot over medium heat and heat to a simmer. Add ginger and garlic and simmer for 5 minutes. Stir in soy sauce, sesame oil, carrot and broccoli, reduce heat to low and keep warm while rolling out noodles.

Attach KitchenAid®Pasta Roller attachment to mixer with adjustment knob set to 1. Divide dough into quarters and flatten 1 piece, keeping remaining dough wrapped. Turn mixer to speed 2 and feed flattened dough through rollers to knead. Fold dough in half and roll again, repeat until dough is smooth and pliable and covers the width of the rollers. Change roller setting to 2 and feed dough sheet through rollers to flatten, do not fold dough for this step. Repeat for roller setting 3. Lightly dust pasta sheet with flour, cover and set aside. Repeat process with remaining dough.

Bring a large pot of salted water to a boil. Fill a large bowl with water and ice to cool cooked noodles in.

Remove roller attachment and attach spaghetti cutter to mixer. Turn to speed 2 and cut one sheet of pasta into noodles. Immediately drop noodles gently into boiling water and stir with a slotted spoon to separate. Cook for 1 minute. Scoop out with spoon and plunge into ice water. Remove from ice water and set aside. Repeat with remaining dough.

To serve, divide noodles among 4 to 6 large deep bowls and top with sliced bok choy; pour hot broth and vegetables over and garnish with coriander, green onions and chili. Serve with a wedge of lime.



Basic Egg Pasta Dough

Makes 1 lb. 3 oz. (about 6 servings)
Prep Time: 30 min. plus refrigerating

Ingredients

3 cups (750 mL) all-purpose flour (360 g)
¼ teaspoon (1 mL) kosher salt
2 large eggs
1 tablespoon (15 mL) olive oil



Directions

1. Position multipurpose blade in work bowl of KitchenAid® Food Processor. Add flour and salt. Pulse a few times to aerate.
2. Place eggs and olive oil in liquid measuring cup. With processor running, slowly add eggs, one at a time, through the feed tube. Process 45 seconds to 1 minute or until dough starts to form a large crumbly mass that does not stick to sides of bowl. If dough seems dry, add water, 1 teaspoon at a time, until dough just starts to pull together.
3. Turn dough onto clean surface lightly dusted with flour. Knead by hand 2 to 3 minutes or until surface is smooth. Wrap tightly in plastic. Refrigerate at least 30 minutes or up to 2 days before processing with Pasta Sheet Roller attachment.

Chef's Tips

- For best results, weigh the flour.
- Letting dough rest ensures springy noodles with proper gluten development.
- If your food processor has a 14-cup capacity, you can double this recipe to yield 2 lb. 6 oz. of dough, or enough for 12 servings.
- Pasta dough can be stored in the freezer for up to 1 month. Prepare dough as directed, wrap tightly in plastic wrap, then place in resalable plastic freezer bag, making sure to press out as much air as possible. Thaw dough completely in refrigerator before rolling and cutting as directed.
- To freeze uncooked cut pasta, arrange noodles in a single layer on a rimmed baking sheet lined with parchment paper. Freeze until firm, then transfer pasta to large resalable freezer bags, pressing out as much air as possible.

Cacio e Pepe

Makes 6 cups or 6 servings

Portion Size: 1 cup each

Prep Time: 30 min.

Ingredients

(535 g) Basic Egg Pasta Dough, quartered
1 cup (250 mL) finely grated Parmesan cheese
½ cup (125 mL) finely grated Romano cheese
2 teaspoons (10 mL) finely ground black pepper
2½ cups (625 mL) pasta water, divided (as needed)
¼ cup (60g) unsalted butter, cubed



Directions

1. Attach Pasta Sheet Roller to KitchenAid® Stand Mixer. Set adjustment knob on roller at 1. Turn mixer to Speed 2. Feed one flattened piece of dough into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to aid in drying and separation. Knead and fold each piece of dough in same manner.
2. Move adjustment knob to setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Change to setting 4; feed dough through twice. Repeat with remaining dough. Stop mixer.
3. Exchange Pasta Sheet Roller for Spaghetti Cutter attachment. Turn mixer to Speed 4. Feed flattened pasta sheets through cutter. Carefully arrange pasta on Pasta Drying Rack.
4. While pasta dries, bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 3 minutes or until al dente.
5. Meanwhile, combine cheeses and pepper with ½ cup pasta water in large bowl to form a paste.
6. Add butter and cooked pasta to bowl directly from hot water. Toss constantly with tongs, adding additional 2 cups pasta water (more or less as needed) until cheese is melted and sauce lightly coats pasta.

Chef's Tips

- Pasta water should taste as salty as sea water. The salted, starchy water helps to not only season the pasta as it cooks, but also helps to slightly thicken the sauce. You will need at least 3 tablespoons salt for every 4 quarts of water.
- It is important to use finely grated cheese as it melts quickly and incorporates easily with the hot cooked pasta and pasta water.

Farm Stand Pasta Salad

Prep time: 40 minutes

Cook time: 15 minutes

Makes 4 to 6 servings

Ingredients

Pasta

2 cups 00 pasta flour

1/2 teaspoon salt

2 large eggs

1 teaspoon olive oil

2-4 tablespoons water

Semolina flour

Lemon Vinaigrette

1/2 cup olive oil

2 teaspoons fresh lemon juice

1 teaspoon lemon zest

1 tablespoon white wine vinegar

1 clove garlic, minced

1/4 teaspoon sea salt

1/4 teaspoon freshly ground black pepper

Salad

2 teaspoons olive oil

1 red pepper, cut into thin strips - about 1 cup

2 small zucchini, sliced - about 1 cup

2 cups golden cherry tomatoes, cut in half

2 cups spinach, chopped

1/2 cup sliced green onions

1 cup pitted and chopped nectarines

1/3 cup chopped basil

1/4 cup chopped parsley

1 teaspoon sea salt

1/2 teaspoon freshly ground black pepper

Grated Parmesan cheese

Directions

Attach flat beater to KitchenAid® Stand Mixer. Add flour and salt to mixer bowl and turn to speed 2 to combine. Turn mixer off and make a well in the center of flour mixture. Add eggs and olive oil to well, turn to speed 2 and knead for 2 to 3 minutes, adding water 1 tablespoon at a time until dough holds together. Remove flat beater and attach dough hook. Knead on speed 2 for 2 to 3 minutes. Gather dough into a ball, wrap in



plastic and let rest at least 1 hour.

Attach KitchenAid®Pasta Roller attachment to mixer with adjustment knob set to 1. Divide dough into quarters and flatten 1 piece, keeping remaining dough wrapped. Turn mixer to speed 2 and feed flattened dough through rollers to knead. Fold dough in half and roll again, repeat until dough is smooth and pliable and covers the width of the rollers. Change roller setting to 2 and feed dough sheet through rollers to flatten, do not fold dough for this step. Repeat for roller settings 3 through 6. Lightly dust pasta sheet with flour and set aside. Repeat process with remaining dough.

Remove roller attachment and attach spaghetti cutter to mixer. Turn to speed 2 and cut pasta sheets into noodles. Twirl into nests on parchment paper and sprinkle with a little semolina until ready to use.

Measure Lemon Vinaigrette ingredients into jar with tight fitting lid. Shake to combine. Set aside until ready to use. Can be made 2 days ahead and stored in refrigerator.

Bring large stock pot of salted to a boil over high heat. Add spaghetti and cook 3 to 4 minutes or until al dente. Drain.

Heat oil in large skillet over high heat. Add red pepper and zucchini to skillet and sauté 2 minutes until just brown and barely softened. Transfer to large bowl and add cherry tomatoes, spinach, green onions, nectarines, basil and parsley. Season with salt and pepper. Add cooked spaghetti and toss. Add desired amount of Lemon Vinaigrette and toss. Serve immediately or chill up to 3 hours. Serve with freshly grated Parmesan cheese if desired.

Fettuccine with Heirloom Tomatoes, Burrata and Balsamic

Prep time: 40 minutes plus rest time

Cook time: 10 minutes

Makes 4 to 6 servings

Ingredients

Pasta

2 cups 00 pasta flour

1/4 teaspoon salt

2 large eggs

1 teaspoon olive oil

1-2 tablespoons water

semolina flour

Sauce

3 cups chopped heirloom tomatoes, some seeds removed

4 cloves garlic, roughly chopped

2 tablespoons olive oil

1/2 teaspoon sea salt

1/4 teaspoon freshly ground black pepper

1/4 cup torn basil

2 tablespoons chopped parsley

10 oz. burrata cheese

2 tablespoons Parmesan cheese

Balsamic glaze

Directions

Attach flat beater to KitchenAid Stand Mixer. Add flour and salt to mixer bowl and turn to speed 2 to combine. Turn mixer off and make a well in the center of flour mixture. Add eggs and olive oil to well, turn to speed 2 and mix for 2 to 3 minutes, adding water 1 tablespoon at a time until dough holds together. Remove flat beater and attach dough hook. Turn to Stir speed and knead for 2 to 3 minutes. Gather dough into a ball, wrap in plastic and let rest at least 1 hour.

Attach KitchenAid®Pasta Roller attachment to mixer with adjustment knob set to 1. Divide dough into quarters and flatten 1 piece, keeping remaining dough wrapped. Turn mixer to speed 2 and feed flattened dough through rollers to knead. Fold dough in half and roll again, repeat until dough is smooth and pliable and covers the width of the rollers. Change roller setting to 2 and feed dough sheet through rollers to flatten, do not fold dough for this step. Repeat for roller settings 3 through 6. Lightly dust pasta sheet with flour and set aside. Repeat process with remaining dough.

Remove roller attachment and attach fettuccine cutter to mixer. Turn to speed 2 and cut pasta sheets into noodles. Twirl into nests on parchment paper and sprinkle with a little semolina until ready to use.

Heat olive oil in large cast iron skillet over medium high heat. When oil is hot, add garlic and sauté 2 to 3 minutes until beginning to soften and brown. Add tomatoes and cook 2 to 3 minutes longer to heat through. Season with salt and pepper. Bring large pot of salted water to a boil over high heat. Add pasta and cook about 2 minutes until al dente. Use tongs to transfer pasta to skillet and continue to cook 1 minute, letting some of the pasta cooking liquid drizzle in.

Transfer pasta to serving platter, sprinkle with basil and parsley and dollops of burrata. Sprinkle with Parmesan cheese and lightly drizzle with balsamic glaze. Serve immediately



Fettuccine with Prosciutto & Peas

Makes: 6 cups or 6 servings

Portion Size: 1 cup each

Prep Time: 30 min.

Ingredients

(535 g) Basic Egg Pasta Dough, quartered

1 tablespoon (15 mL) olive oil

1 medium shallot, minced

2 cloves garlic, minced

½ cup (125 mL) dry white wine

1 cup (250 mL) heavy cream

1/8 teaspoon (0.5 mL) ground nutmeg

6 ounces (170 g) prosciutto, chopped

1 cup (115 g) fresh English peas, blanched

¾ cup (175 mL) grated Parmigiano-Reggiano cheese, divided

2 tablespoons (30 mL) pasta cooking water



Directions

1. Attach Pasta Sheet Roller to KitchenAid® Stand Mixer. Set adjustment knob on roller at 1. Turn mixer to Speed 2. Feed one flattened piece of dough into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to aid in drying and separation. Knead and fold each piece of dough in same manner.
2. Move adjustment knob to setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Change to setting 4; feed dough through twice. Repeat with remaining dough. Stop mixer.
3. Exchange Pasta Sheet Roller for Fettuccine Cutter attachment. Turn mixer to Speed 4. Feed flattened pasta sheets through cutter. Carefully arrange pasta on Pasta Drying Rack.
4. While pasta dries, bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 4 minutes or until al dente. Drain.
5. Heat oil, shallots and garlic in large skillet on medium heat 4 to 5 minutes or until softened and edges just start to brown. Add wine; cook 3 to 4 minutes or until most of the liquid evaporates. Add cream, nutmeg, prosciutto and peas; bring to a boil. Reduce heat to medium; add pasta, ½ cup cheese and pasta cooking water. Toss until coated. Serve topped with remaining cheese.

Chef's Tips

- Substitute frozen green peas, thawed, for the fresh English peas.

Fresh Egg Fettuccine with Wild Mushrooms, Smoked Chicken and Pine nuts

Prep time: 45 minutes

Cook time: 20 minutes

Makes: 4 to 6 servings

Ingredients

2 cups '00' pasta flour
3 large eggs, lightly beaten
1 tablespoon extra light olive oil
1 package (0.7 ounces) dried wild mushrooms
3 tablespoons olive oil
2 tablespoons butter
2 shallots, finely chopped
2 cloves garlic, minced
2 tablespoons pine nuts
11 ounces variety fresh mushrooms, trimmed and sliced
Salt and pepper
1/2 pound smoked chicken, sliced
1/2 cup chopped parsley
1/4 cup grated pecorino cheese

Extra virgin olive oil and pecorino cheese to serve

Directions

Attach flat beater to KitchenAid® Stand Mixer. Add "00" flour, pinch of salt, eggs and extra light olive oil to mixer bowl, turn to speed 2 and mix combined. Exchange flat beater for dough hook. Turn to speed 2 and knead for 2 to 3 minutes. Gather dough into a ball, wrap in plastic wrap and let rest for 30 minutes.

Prepare sauce while pasta dough is resting. Place dried mushrooms in a saucepan and add 1 cup water. Bring to a boil over medium heat and simmer for 2 minutes. Turn off heat and steep mushrooms in hot water.

Heat oil and butter in a large frying pan and over medium heat. Add onion and garlic and cook, stirring frequently, for 2-3 minutes or until softened. Add pine nuts and toast until golden. Increase heat to medium high, add fresh mushrooms, and season with salt and pepper. Cook, stirring frequently until mushrooms have softened.

Strain dried mushrooms from water and pour mushroom stock into frying pan. Coarsely chop rehydrated mushrooms and add to pan. Reduce heat to medium and cook 5 minutes, stirring occasionally. Add chicken and remove from heat.

Attach KitchenAid®Pasta Roller attachment to mixer with adjustment knob set 1. Divide dough into quarters and flatten 1 piece, keeping remaining dough wrapped. Turn mixer to speed 2 and feed flattened dough through rollers to knead. Fold dough in half and roll again, repeat until dough is smooth and pliable and covers the width of the rollers. Change roller setting to 2 and feed dough sheet through rollers to flatten, do not fold dough for this step. Repeat for roller settings 3 and 4. Lightly dust pasta sheet with flour and set aside. Repeat process with remaining dough.

Remove roller attachment and attach fettuccine cutter to mixer. Turn to speed 2 and cut pasta sheets into noodles. Separate and lightly dust with flour. Bring a large pot of salted water to a rolling boil. Add fettuccine and cook for 1 to 2 minutes or until al dente.

Place cooked pasta in a large serving bowl along with a small amount of cooking water. Reheat sauce and stir in parsley. Pour sauce over pasta, add cheese and toss gently to mix. Add more pasta cooking water if needed to distribute sauce. Serve immediately with a drizzle of olive oil and additional cheese if desired.

Mexican Shrimp Scampi

Makes: 6 cups or 6 servings

Portion Size: 1 cup each

Prep Time: 30 min.

Ingredients

- 1 recipe (1 lb. 3 oz.) **Basic Egg Pasta Dough**, quartered
- 1 pound medium raw shrimp (41/50 count), peeled and deveined
- 1 tablespoon minced chipotle peppers in adobo
- 1 teaspoon ground cumin
- 1 teaspoon kosher salt
- ¼ pound unsalted butter
- 6 cloves garlic, minced
- ½ cup dry white wine
- ¼ cup lime juice (about 2 medium)
- ¼ cup chopped cilantro, divided



Directions

1. Attach Pasta Sheet Roller to KitchenAid® Stand Mixer. Set adjustment knob on roller at 1. Turn mixer to Speed 2. Feed one flattened piece of dough into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to aid in drying and separation. Knead and fold each piece of dough in same manner.
2. Move adjustment knob to setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Change to setting 4; feed dough through twice. Repeat with remaining dough. Stop mixer.
3. Exchange Pasta Sheet Roller for Spaghetti Cutter attachment. Turn mixer to Speed 4. Feed flattened pasta sheets through cutter. Carefully arrange pasta on Pasta Drying Rack.
4. While pasta dries, bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 3 minutes or until al dente. Drain.
5. Toss shrimp with chipotle paste, cumin and salt; set aside.
6. Melt butter in large skillet on medium heat. Add garlic; cook 2 to 3 minutes or until softened. Add wine and lime juice; bring to a boil. Add shrimp; cook 2 minutes or until just beginning to turn pink. Add hot cooked spaghetti and half of the cilantro; toss until coated. Serve sprinkled with remaining cilantro.

Chef's Tips

- Shrimp are sold by size and count. The 41/50 count shrimp used in this recipe indicates that there are 41 to 50 pieces of shrimp per pound.

Salmon and Spinach Lasagna with Seaweed Pasta

Preparation time: 50 min

Cooking time: 40 min

Makes: 6 to 8 servings

Ingredients

2 1/2 cups ricotta cheese
2 shallots, finely chopped
3 tablespoons finely chopped dill
1 teaspoon fresh lemon zest
1/2 cup Parmesan cheese
Salt and pepper
3/4 cup finely chopped seaweed
3 1/2 cups all-purpose flour
4 eggs
4 1/2 cups fresh spinach, coarsely chopped
1 pound salmon, skin removed and sliced



Directions

Attach flat beater to KitchenAid® Stand Mixer. Add ricotta cheese, shallots, dill, lemon zest, half of Parmesan cheese, salt and pepper to mixer bowl. Turn mixer to Stir speed and mix until well combined, about 1 minute. Transfer mixture to a bowl and refrigerate until needed.

Attach clean flat beater and bowl to mixer and add seaweed, flour and eggs. Turn mixer to Stir speed and mix until crumbly, about 2 minutes. Exchange flat beater for dough hook, turn mixer to speed 2 and knead for 2 to 3 minutes. Gather dough into a ball, wrap in plastic wrap and let rest 10 minutes.

Attach KitchenAid®Pasta Roller attachment with adjustment knob set to 1 to mixer. Divide dough into quarters and flatten 1 piece, keeping remaining dough wrapped. Turn mixer to speed 2 and feed flattened dough through rollers to knead. Fold dough in half and roll again, repeat until dough is smooth and pliable and covers the width of the rollers. Change roller setting to 2 and feed dough sheet through rollers to flatten, do not fold dough for this step. Repeat for roller settings 3 and 4. Lightly dust pasta sheet with flour and set aside. Repeat process with remaining dough.

Grease a 2.8 quart baking dish. Sprinkle 1/3 of spinach on bottom of dish. Cut pasta sheet to fit dish and cover spinach. Spread 1/3 of ricotta mixture on top of pasta sheet and top with 1/3 of salmon slices. Cut pasta sheet to fit dish and cover ricotta and salmon. Repeat with remaining ingredients ending with ricotta and salmon. Sprinkle with remaining Parmesan cheese.

Bake at 350°F for 30 to 40 minutes or until cooked through. Remove from oven and let cool 10 minutes before cutting and serving.

Sun-Dried Tomato Fettuccine

Makes 6 cups or 6 servings

Portion Size: 1 cup each

Prep Time: 10 min.

Ingredients

1 recipe (1 lb. 3 oz.) ***Basic Egg Pasta Dough***, quartered

2 tablespoons olive oil

2 tablespoons minced shallots

1 tablespoon minced garlic

½ teaspoon kosher salt

½ cup sliced sun-dried tomatoes

1 cup red wine

1 cup chicken stock

1 cup heavy cream

¼ cup chopped fresh basil

¼ cup grated Parmesan cheese



Directions

1. Attach Pasta Sheet Roller to KitchenAid® Stand Mixer. Set adjustment knob on roller at 1. Turn mixer to Speed 2. Feed one flattened piece of dough into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to aid in drying and separation. Knead and fold each piece of dough in same manner.
2. Move adjustment knob to setting 2. Feed dough through rollers to further flatten. Change to setting 3 and feed dough through rollers again. Change to setting 4; feed dough through twice. Repeat with remaining pieces of dough. Stop mixer.
3. Stop mixer; exchange Pasta Sheet Roller for Fettuccine Cutter attachment. Turn mixer to Speed 4. Feed flattened pasta sheets through cutter. Carefully arrange pasta on Pasta Drying Rack.

4. Bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 2 minutes or until al dente.
5. Meanwhile, combine oil, shallots, garlic and salt in large skillet. Cook and stir over medium-low heat 3 minutes or until shallots are softened. Add sun-dried tomatoes; cook 2 minutes. Increase heat to medium-high. Stir in wine; continue cooking 4 minutes or until mixture is reduced by half. Add chicken stock and cream; simmer 3 to 4 minutes, or until slightly thickened.
6. Add hot cooked fettuccine; toss to coat. Top with basil and cheese just before serving.

Chef's Tips

- To ensure even cooking, make sure the strands of pasta are not sticking together as they go into the boiling water.

Vegetable Lasagna

Makes: 9 servings

Portion Size:

Prep Time: 30 min.

Bake Time: 30 min.

Ingredients

8 ounces Basic Egg Pasta Dough, cut into two pieces
2 tablespoons olive oil
4 cloves garlic, minced
1 small onion, chopped
1 pound sliced cremini mushrooms
1 teaspoon each kosher salt and ground black pepper, divided
2 tablespoons unsalted butter
2 tablespoons flour
2 cups 2% milk
1 package (10 oz.) frozen chopped spinach, thawed, squeezed dry
¼ teaspoon ground nutmeg
2 ounces finely shredded Parmesan cheese (about 1/2 cup), divided
8 ounces shredded mozzarella cheese

Directions

1. Preheat oven to 375°F.
2. Attach Pasta Sheet Roller to KitchenAid® Stand Mixer. Set adjustment knob on roller at 1. Turn mixer to Speed 2. Feed one flattened piece of dough into rollers to knead. Fold dough in half and roll again. Repeat folding and kneading process several times, or until dough is smooth and pliable. Lightly dust pasta with flour while rolling, if needed, to aid in drying and separation. Repeat with remaining piece of dough.
3. Move adjustment knob to setting 2. Feed dough through rollers to further flatten. Repeat steps at settings 3 and 4. Change to setting 5 and feed dough through rollers twice. Repeat with remaining dough to form two long pieces. Stop mixer. Cut each piece into thirds and trim to form six (6x8-inch) sheets.
4. Bring 4 quarts water to a boil in large pot; season generously with salt. Add pasta and cook 2 minutes or until al dente. Drain well and lay each sheet of pasta flat, without overlapping, on 2 lightly oiled rimmed baking sheets.
5. Meanwhile, heat oil in large skillet on medium-high heat. Add garlic and onions; cook and stir 2 minutes or until slightly softened. Add mushrooms and half of the salt and pepper. Continue cooking 7 to 10 minutes, stirring frequently, until most of the liquid has evaporated from the pan. Remove from heat and cool slightly.
6. Melt butter in small saucepan on medium-high heat. Add flour; cook 2 minutes, stirring vigorously until mixture starts to bubble. Reduce heat to medium-low.

Gradually add milk, whisking constantly. Cook 7 to 8 minutes or until mixture is smooth and thick. Stir in spinach, nutmeg, remaining salt and pepper and half the Parmesan; remove from heat.

7. Combine mozzarella and remaining Parmesan cheese in small bowl. Coat an 8x8-inch baking dish generously with olive oil. Arrange 2 pasta sheets on bottom of pan, overlapping slightly. Top with half the mushroom mixture, one-third of the spinach mixture and one-third of the shredded cheese mixture. Repeat layers once. Top with remaining pasta sheets, spinach mixture and shredded cheese. Cover with foil.
8. Bake 30 minutes or until top is golden brown, removing foil for last 10 minutes of bake time. Let stand 10 minutes before slicing to serve.

Chef's Tips

- Pasta sheets can be boiled up to 1 day ahead of time. Boil 1 minute, then lightly coat both sides of pasta sheets with olive oil. Arrange flat on rimmed baking sheet, separating pasta between sheets of parchment or waxed paper. Cover tightly with plastic wrap and refrigerate until ready to assemble lasagna.
- Substitute your favorite blend of mushrooms for the cremini mushrooms.

