



In your box

.125 oz. Oregano
5 oz. Lasagna Noodles
2 oz. Spinach
2 Garlic Cloves
8 fl. oz. Marinara Sauce
2 oz. Shredded Mozzarella
½ oz. Grated Parmesan

Customize It Options

8 oz. Italian Pork Sausage Links
12 oz. Ground Turkey
10 oz. Ground Pork
10 oz. Ground Beef

*Contains: milk, wheat

You will need

Olive Oil

Medium Pot, Colander,
Medium Oven-Safe Pan



Weeknight Italian Sausage Lasagna

with mozzarella and Parmesan cheeses

NUTRITION per serving—Calories: 745, Carbohydrates: 74g, Fat: 32g, Protein: 38g, Sodium: 1714mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

20-30 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Preheat the broiler
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **oregano**

Customize It Instructions

- If using **ground beef**, follow same instructions as Italian sausage in Step 3, breaking up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- If using **ground pork**, follow same instructions as Italian sausage in Step 3, breaking up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in Step 3, breaking up meat until no pink remains and turkey reaches a minimum internal temperature of 165 degrees, 7-9 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Break **noodles** into large evenly-sized chunks.
- Coarsely chop **spinach**.
- Stem and mince **oregano**.
- Mince **garlic**.
- Remove **sausage** from casing.



2

Cook the Noodles

- Once water is boiling, add **noodles** to pot and cook until al dente, 7-9 minutes.
- Drain noodles in a colander and set aside.
- While noodles boil, cook sausage.



3

Cook the Sausage

- Place a medium oven-safe pan over medium heat. You may also use a cast iron skillet.
- Add 1 tsp. **olive oil** and **Italian sausage** to hot pan. Stir often, breaking up meat, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



4

Make the Sauce

- Add **spinach**, **garlic** and half the **oregano** (reserve remaining for garnish) to hot pan. Stir constantly until spinach is wilted, 30-60 seconds.
- Stir in **marinara** and remove from burner.



5

Broil the Lasagna

- Stir **noodles** into pan. Top with **mozzarella**.
- Place pan under hot broiler and broil until cheese is melted, 2-3 minutes.
- Plate dish as pictured on front of card, garnishing with **Parmesan** and remaining **oregano**. Bon appétit!