



### In your box

- ½ tsp. Garlic Salt
- 5 oz. Baby Spinach
- 8 fl. oz. Marinara Sauce
- 2 oz. Ricotta
- 2 oz. Tuscan Tomato Sauce
- 2 oz. Shredded Mozzarella
- 5 oz. Lasagna Noodles
- 1 Red Bell Pepper

### Customize It Options

- 10 oz. Ground Beef
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger
- 8 oz. Shrimp

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Cooking Spray
- Medium Pot, Baking Sheet, Colander, Large Non-Stick Pan, Mixing Bowl

### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



## Cheesy Roasted Red Pepper Lasagna Skillet

with pesto ricotta and spinach

NUTRITION per serving—Calories: 639, Carbohydrates: 86g, Sugar: 20g, Fiber: 10g, Protein: 24g, Sodium: 1511mg, Fat: 24g, Saturated Fat: 8g  
 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

**35-45 min.**

Cook Within

**7 days**

Difficulty Level

**Intermediate**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray



### 1. Prepare Ingredients and Make Tuscan Tomato Ricotta

- Break **noodles** into large pieces.
- Stem and quarter **red bell pepper**. Remove ribs and seeds.
- Coarsely chop **spinach**.
- In a mixing bowl, combine **Tuscan tomato sauce** and **ricotta**. Set aside.



### 2. Roast the Red Bell Pepper

- Place **red bell pepper quarters** on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt**.
- Roast in hot oven until softened, 12-15 minutes.
- Transfer roasted red bell pepper to a cutting board and let cool, 5 minutes. Once cooled, coarsely chop.
- While red bell pepper roasts, cook noodles.

## Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium heat with 1 tsp. **olive oil**. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **diced chicken**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **ground beef**, break up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes. If using **shrimp**, pat dry. Cook until shrimp reaches minimum internal temperature, 2-3 minutes per side. Add to skillet as desired.



### 3. Cook the Noodles

- Once **water** is boiling, add **noodles** and cook until al dente, 7-9 minutes.
- Reserve ½ cup **pasta cooking water**. Drain noodles in a colander. Set aside.



### 4. Make the Lasagna Skillet

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **spinach** to hot pan and stir occasionally until just wilted, 2-3 minutes.
- Add **red bell pepper**, **marinara sauce**, **garlic salt**, and **noodles**. Stir occasionally until combined and heated through, 1-2 minutes.
- *If too thick, add reserved pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



### 5. Melt Cheese and Finish the Dish

- Top **skillet** with **mozzarella**. Cover, and cook undisturbed until cheese is melted, 4-5 minutes.
- Remove from burner. Top skillet with **Tuscan tomato ricotta**.
- Plate dish as pictured on front of card. Bon appétit!