



In your box

- 2 oz. Shredded Mozzarella
- 1 oz. Ricotta
- 8 oz. Cubed Butternut Squash
- 5 oz. Lasagna Noodles
- 4 oz. Cremini Mushrooms
- 4 fl. oz. Cream Sauce Base
- ¼ oz. Flour
- 1 Rosemary
- 1 Lemon

Customize It Options

- 12 oz. Salmon Fillets
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 4 Beyond Sausage Hot Italian Links
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Large Pot,
- Large Oven-Safe Non-Stick Pan,
- Mixing Bowl, Colander

Minimum Internal Protein Temperature

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

Classic Meal Kit



Butternut Squash White Lasagna Skillet

with lemon ricotta and rosemary mushrooms

NUTRITION per serving—Calories: 648, Carbohydrates: 83g, Sugar: 11g, Fiber: 5g, Protein: 21g, Sodium: 1188mg, Fat: 28g, Saturated Fat: 14g
 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

30-40 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 the broiler
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a large pot

Customize It Instructions

- Meat lovers! If adding protein, season with a pinch of **salt** and **pepper** and cook with 1 tsp. **olive oil** in a large non-stick pan over medium-high heat. If using **chicken breasts**, pat dry and cook until chicken reaches minimum internal temperature, 5-7 minutes per side. If using **Beyond Sausage**, crumble into bite-sized pieces and break up "sausage", until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.* If using **salmon fillets**, pat dry and cook, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side. If using **NY strip steak**, pat dry and cook until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve. Add to lasagna as desired.



1. Prepare Ingredients and Lemon Ricotta

- Cut **mushrooms** into ¼" slices.
- Stem and mince **rosemary**.
- Break **noodles** in half.
- Halve any large **butternut squash** pieces to roughly match smaller pieces.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- In a mixing bowl, combine **ricotta**, ½ tsp. lemon zest, 1 tsp. lemon juice, and a pinch of **salt** and **pepper**. Stir until combined and smooth. Set aside.



2. Cook the Noodles and Butternut Squash

- Once **water** is boiling, add **noodles** and **butternut squash**. Stir occasionally until noodles are al dente and squash is fork-tender, 10-12 minutes.
- Drain pasta and squash in a colander. *Don't worry if noodles break.* Set aside.
- While noodles and butternut squash cook, start skillet.



3. Start the Skillet

- Place large oven-safe non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms** to hot pan and stir occasionally until browned, 4-6 minutes.
- Stir in ¼ tsp. **salt**, 1 tsp. **rosemary**, and a pinch of **pepper** until combined.
- Add **flour** and stir until no dry flour remains in pan.



4. Finish the Skillet

- Add **cream base** and ⅔ cup **water** to hot pan. Bring to a simmer.
- Once simmering, cook until liquid is thick enough to coat the back of a spoon, 1-2 minutes.
- Remove from burner. Stir in ¼ tsp. **salt**, **noodles**, and **butternut squash** until coated.



5. Broil Skillet and Finish Dish

- Top **skillet** evenly with **cheese** and 1 tsp. **olive oil**.
- Place skillet under hot broiler and broil until cheese is melted and golden brown, 3-5 minutes.
- *Don't text and broil! Keep an eye on skillet as it broils, as cheese may burn.*
- Carefully remove from oven. *Pan will be hot! Use an oven mitt.*
- Plate dish as pictured on front of card, topping with **lemon ricotta** and squeezing **lemon wedges** over dish to taste. Bon appétit!