



In your box

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

Customize It Options

- 12 oz. Impossible Burger
- 12 oz. Ground Turkey
- 12 oz. Diced Boneless Skinless Chicken Breasts

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	

Rest steak or pork after cooking, 3 minutes.

Classic Meal Kit



Cheesy Roasted Red Pepper Lasagna Skillet

with pesto ricotta and spinach

NUTRITION per serving—Calories: 614, Carbohydrates: 79g, Sugar: 15g, Fiber: 9g, Protein: 24g, Sodium: 1472mg, Fat: 25g, 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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes.
- 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 Pesto Ricotta

- Break **noodles** into large pieces.
- Stem and quarter **red bell pepper**. Remove ribs and seeds.
- Coarsely chop **spinach**.
- In a mixing bowl, combine **pesto** 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! 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 **diced chicken breasts**, stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. If using **Impossible burger**, break up burger until heated through, 4-6 minutes. If using **ground turkey**, break up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes. 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 Dish

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