



Weeknight Italian Sausage Lasagna

WITH MOZZARELLA AND PARMESAN CHEESES

Classic



Prep & Cook Time
20-30 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt
Medium Pot, Colander,
Medium Oven-Safe Non-Stick
Pan

Ingredients
1 tsp. Italian Seasoning Blend
5 oz. Lasagna Noodles
2 oz. Baby Spinach
2 Garlic Cloves
8 oz. Marinara Sauce
2 oz. Shredded Mozzarella
1 oz. Shredded Parmesan Cheese

Difficulty Level
INTERMEDIATE

Spice Level
NOT SPICY

Customize It Options
8 oz. Italian Pork Sausage Links
16 oz. Double Portion Italian Pork Sausage Links
10 oz. Diced Boneless Skinless Chicken Breasts
10 oz. Ground Pork
10 oz. Ground Beef

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.

View nutritional information at www.homechef.com/21141

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any 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: **Italian seasoning**

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry and season with a pinch of **salt** and **pepper**. Follow same instructions as Italian sausage in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, season with a pinch of salt and pepper. Follow same instructions as Italian sausage in Step 3, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, season with a pinch of salt and pepper. Follow same instructions as Italian sausage in Step 3, breaking up until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Break **noodles** into large evenly-sized pieces.
- Coarsely chop **spinach**.
- Mince **garlic**.
- Remove **sausage** from casing, if necessary.



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, continue recipe.



3. Cook the Sausage

- Place a medium oven-safe non-stick 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 **Italian seasoning** (reserve remaining for garnish) to hot pan. Stir constantly until spinach is wilted, 30-60 seconds.
- Stir in **marinara**. Remove from burner.



5. Broil Lasagna and Finish Dish

- Stir **noodles** into pan. Top with **mozzarella**.
- Place pan under hot broiler and broil until cheese is melted, 2-3 minutes.
- Carefully remove from oven. *Pan handle will be hot! Use an oven mitt.*
- Plate dish as pictured on front of card, garnishing with **Parmesan** and remaining **Italian seasoning**. Bon appétit!