



Skillet Lasagna Bianca

WITH SPINACH AND CORN

Classic



Prep & Cook Time

30-40 MIN

Cook Within

7 DAYS

You Will Need

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

Ingredients

1 oz. Grated Parmesan
4 fl. oz. Cream Sauce Base
5 oz. Corn Kernels
2 oz. Shredded Mozzarella
2 oz. Ricotta
½ tsp. Garlic Salt
2 oz. Baby Spinach
1 Roma Tomato
¼ tsp. Red Pepper Flakes
5 oz. Lasagna Noodles

Difficulty Level

INTERMEDIATE

Spice Level

MILD

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/21446

*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, 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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot



1. Cook the Noodles

- Break **noodles** into large pieces.
- Once **water** in medium pot is boiling, add noodle pieces and cook until al dente, 7-9 minutes.
- Reserve $\frac{1}{2}$ cup **pasta cooking water**. Drain noodles in a colander and set aside.
- While noodles cook, prepare ingredients.



2. Prepare the Ingredients

- Core **tomato** and cut into $\frac{1}{4}$ " dice.
- Coarsely chop **spinach**.



3. Make the Skillet

- Place a large oven-safe non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **corn** to hot pan and stir occasionally until starting to brown, 2-4 minutes.
- Add **garlic salt, tomato, cream base, Parmesan, ricotta, and pasta cooking water**. Bring to a simmer. Once simmering, stir constantly until slightly thickened and ricotta is fully incorporated, 1-2 minutes.
- Add **spinach, noodles, $\frac{1}{4}$ tsp. salt, and a pinch of pepper**. Stir constantly until noodles are evenly coated in sauce and spinach is wilted, 1-2 minutes.



4. Bake the Skillet

- Top skillet evenly with **mozzarella**.
- Place pan in hot oven and bake until cheese is melted, 8-10 minutes.
- Carefully remove from oven. *Pan handle will be hot! Use an oven mitt.*



5. Finish the Dish

- Plate dish as pictured on front of card, garnishing with **red pepper flakes** (to taste). Bon appétit!