



Creamy Tomato Skillet Lasagna

WITH ZUCCHINI AND SPINACH

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

7 DAYS

You Will Need

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

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

4 oz. Marinara Sauce
4 Garlic Cloves
5 oz. Lasagna Noodles
2 Zucchini
1 Shallot
2 oz. Baby Spinach
4 fl. oz. Cream Sauce Base
2 oz. Shredded Mozzarella

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/24202

*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 **400 degrees**. Let preheat, at least 10 minutes
- Bring 8 cups **water** to a boil in a medium pot



1. Cook the Noodles

- Break up **noodles** into five to seven pieces per noodle. Pieces don't have to be even.
- Once **water** is boiling, add noodles and cook until al dente, 8-10 minutes.
- Reserve $\frac{1}{2}$ cup **pasta cooking water**. Drain noodles in a colander, then run briefly under cold water to stop the cooking process. Set aside.
- While noodles cook, continue recipe.



2. Prepare Ingredients and Cook Vegetables

- Trim **zucchini** ends, halve lengthwise, and cut into $\frac{1}{2}$ " dice.
- Halve and peel **shallot**. Cut halves into $\frac{1}{4}$ " dice.
- Mince **garlic**.
- Place a medium oven-safe pan over medium-high heat and add 2 tsp. **olive oil**. You may also use a medium cast-iron skillet, if desired. Add zucchini, shallots, and a pinch of **salt** to hot pan. Stir often until lightly browned and tender, 3-5 minutes.
- Stir in **spinach** and a pinch of **pepper** until spinach is wilted, 1-2 minutes.
- Transfer vegetables to a plate. Keep pan over medium-high heat.



3. Make the Sauce

- Add **marinara**, **cream base**, **pasta cooking water**, **garlic**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** to hot pan. Bring to a boil.
- Once boiling, stir constantly until thickened slightly, 1-2 minutes.
- Remove from burner.



4. Bake the Lasagna

- Stir **noodles** and **vegetables** into pan with **sauce**. Top with **cheese**.
- Transfer pan to hot oven and bake until cheese is bubbly and lightly browned, 10-12 minutes.
- Carefully remove from oven. *Pan handle will be hot! Use an oven mitt.* Rest, 5 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!