



NUTRITION *per serving* 80g carbohydrates 41g fat 41g protein 1036mg sodium | vegetarian



Calories
867



Prep & Cook Time
45-55 min.



Cook Within
7 days



Difficulty
Intermediate



Spice Level
Not Spicy

IN YOUR BOX

5 oz. Lasagna Noodles
6 oz. Cremini Mushrooms
4 oz. Ricotta
1 Tbsp. Basil Pesto
4 oz. Shredded Mozzarella
3 oz. Baby Spinach
1 oz. Flour
8 fl. oz. Whole Milk

CONTAINS: milk, eggs, wheat, tree nuts (pine nuts)

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

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Cooking Spray
Medium Pot
Baking Sheet
Medium Oven-Safe Casserole Dish
Colander
Mixing Bowl
Large Pan

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Lasagna Bianca
with cremini mushrooms and spinach

BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Preheat oven to **450 degrees**
- ☐ Bring a **medium** pot of **lightly salted water** to a boil
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil
- ☐ Prepare a casserole dish with cooking spray

WHILE YOU COOK

- ☐ For best results, use 8" by 13" casserole dish.
- ☐ **Heads Up! Basil pesto** is used twice. Most is added to **ricotta mixture**, and ½ tsp. garnishes dish.
- ☐ **Heads Up! Mozzarella** is used twice. Half is added to **ricotta mixture** and remaining tops **lasagna** before baking.
- ☐ **Heads Up! Mushrooms** are used twice. Most are added to **vegetable mixture**, and four slices top **lasagna** before baking.
- ☐ Don't text and broil! Pay close attention while **lasagna** is broiling to avoid burning.

FROM THE CHEF

Lasagna noodles break in transit? Hakuna matata! Simply boil all pieces and reconstruct lasagna as best you can.

Did you know...

Modern-day lasagna has roots in the Middle Ages, and its wide, flat noodles reach back further to Ancient Greece. Commonly made today with a tomato-meat sauce, our creamy vegetarian version is associated with Northern Italy.



Boil Noodles and Prepare Ingredients

Add **noodles** to boiling water and cook until pliable and al dente, 7-8 minutes. Drain in a colander and transfer to a plate. Toss gently with 1 Tbsp. **olive oil**, spread into a single layer, and allow to cool. *This makes noodles easier to work with.* While noodles boil, cut **mushrooms** into ¼" slices. Combine **ricotta**, **basil pesto** (reserve ½ tsp. for garnish), and half the **mozzarella** (reserve remaining for topping lasagna) in a mixing bowl.



Assemble the Lasagna

Place casserole dish on prepared baking sheet to collect any drips. Add ¼ the **sauce** and a layer of **noodles** to casserole dish (halve to fit, if needed). Top with half the **vegetable mixture**, dot surface with half the **ricotta mixture**, and season with a pinch of **salt** and **pepper**. Repeat entire process. Top with a third layer of noodles, then add remaining sauce. Top with remaining **mozzarella** and reserved **mushroom slices**.



Cook the Vegetables

Line a plate with a paper towel. Heat 1 Tbsp. **olive oil** in a large pan over medium-high heat. Add **mushrooms** to hot pan and stir occasionally until mushrooms are browned and slightly softened, 3-4 minutes. Add **spinach**, ½ tsp. **salt**, and ¼ tsp. **pepper**, and cook until just beginning to wilt, 1 minute. Transfer to towel-lined plate to cool. Set aside four mushroom slices to top lasagna. Wipe pan clean and reserve.



Bake the Lasagna

Spray a piece of foil with **cooking spray** and cover dish. Bake until bubbly, 25-30 minutes. Remove foil, switch oven to broiler, and broil until top is brown and bubbly, 3-5 minutes. *Broiler heat levels vary, so watch lasagna closely to avoid burning!*



Make the Sauce

Return pan used to cook vegetables to medium heat. Add 1 Tbsp. **olive oil** and **flour**. Whisk to combine, then add **milk** slowly, whisking constantly while adding to avoid lumps. Cook until thick enough to coat the back of a spoon, 2-3 minutes. *Don't allow the sauce to boil, or it will separate.*



Finish the Dish

Top **lasagna** with reserved **basil pesto**. Rest 5 minutes before slicing and serving.