



NUTRITION per serving 84g carbohydrates 30g fat 40g protein 1095mg sodium | vegetarian, soy-free, shellfish-free, nut-free



Calories
756



Prep & Cook Time
40-50 min.



Cook Within
7 days



Difficulty
Easy



Spice Level
Mild

IN YOUR BOX

5 oz. Lasagna Noodles
8 oz. Cremini Mushrooms
2 Garlic Cloves
1 cup Ricotta Cheese
2 oz. Shredded Mozzarella
8 fl. oz. Marinara Sauce
1 Tbsp. Italian Seasoning Blend
¼ tsp. Red Pepper Flakes
4 oz. Baby Spinach

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Medium Pot
Baking Sheet
Colander
2 Mixing Bowls
Large Non-Stick Pan
Medium Oven-Safe Casserole Dish

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HOME CHEF

Mushroom-Spinach Lasagna Rolls

with ricotta and mozzarella cheeses

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 **400 degrees**
- Bring a **medium** pot of **lightly salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Place a colander in the sink

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** **Mozzarella cheese** is used twice. Half is in **ricotta filling** and remaining tops **lasagna rolls**.
- **Heads Up!** **Italian seasoning** is used twice. Most is added to **filling** and a pinch garnishes dish.
- **Spice Alert!** A little goes a long way when it comes to **red pepper flakes**. Add a pinch at first, taste, and add more if desired.

FROM THE CHEF

Cooking the mushrooms and spinach thoroughly and driving out their moisture will ensure the filling isn't watery.

Did you know...

In Italian, *lasagna* refers to one sheet of pasta and its plural form, *lasagne*, refers to the dish with several layers.



Cook the Pasta

Add **noodles** to boiling water and cook until noodles are pliable, but not fully soft, 8 minutes. Drain in colander under cold running water to cool. *We send extra noodles just in case some break.* Place noodles on a plate, drizzle with 1 tsp. **olive oil**, and set aside. While pasta boils, prepare ingredients.



Make the Rolls

Lay four **noodles** on a work surface and cover each with ¼ the **ricotta mixture**. *If noodles are broken, stack like a traditional lasagna.* Top ricotta mixture with **filling**. Roll each noodle up in to a spiral.



Prepare the Ingredients

Cut **mushrooms** into ¼" slices, Mince **garlic**. Combine **ricotta**, **half the mozzarella cheese** (reserve remaining for topping rolls), ¼ tsp. **salt**, and ¼ tsp. **pepper** in a small mixing bowl. Combine **marinara** and ⅓ cup **water** in another small mixing bowl.



Bake the Rolls

Lightly coat the bottom of a medium casserole dish with 2 Tbsp. **marinara** and place on prepared baking sheet. Place **lasagna rolls** in casserole dish, seam side down. Top lasagna rolls with remaining marinara and **mozzarella**. Bake until golden brown on top, 25-35 minutes. Remove from oven and sprinkle with reserved **Italian seasoning**.



Make the Filling

Heat a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **mushrooms**, ¼ tsp. **salt**, and **Italian seasoning** (reserve a pinch for garnish) to hot pan and cook, stirring occasionally, until mushrooms have released their liquid and are browned, 6-8 minutes. Add **garlic** and **half the red pepper flakes** and cook until aromatic, 30 seconds. Add **spinach** and cook until well-wilted, 2-3 minutes. Taste, and season with additional **salt and pepper** and remaining red pepper flakes if desired.



Plate the Dish

Place **lasagna rolls** on plate and drizzle with **extra virgin olive oil**, if desired.