



In your box

.125 oz. Oregano
5 oz. Lasagna Noodles
2 oz. Spinach
2 Garlic Cloves
2 Italian Pork Sausage Links
10 fl. oz. Marinara Sauce
2 oz. Shredded Mozzarella
½ oz. Grated Parmesan



Weeknight Italian Sausage Lasagna

with mozzarella and Parmesan cheeses

NUTRITION per serving—Calories: 753, Carbohydrates: 76g, Fat: 32g, Protein: 38g, Sodium: 1774mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
20-30 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ●
Not Spicy

① You will need

Olive Oil

Medium Pot, Colander, Medium Oven-Safe Pan

👩 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat the broiler
- ☐ Bring a medium pot of **lightly salted water** to a boil
- ☐ Thoroughly rinse produce and pat dry
- ☐ Ingredient(s) used more than once: **oregano**



1

Prepare the Ingredients

- Break **noodles** into large chunks.
- Coarsely chop **spinach**.
- Mince **garlic**.
- Stem and mince **oregano**.
- Remove **sausage** from casing.



2

Cook the Noodles

- Place **noodles** in boiling water and cook until al dente, 7-9 minutes.
- Drain noodles in a colander and set aside.
- While noodles boil, cook sausage.



3

Cook the Sausage

- Place a medium oven-safe pan over medium heat. *You may also use a cast iron skillet.*
- Add 1 tsp. **olive oil** and **sausage** in hot pan. Stir often, breaking up with a spoon, until no pink remains, 4-6 minutes.



4

Make the Sauce

- Add **spinach**, **garlic** and half the **oregano** (reserve remaining for garnish) to pan. Stir constantly until spinach is wilted, 30-60 seconds.
- Stir in **marinara** and remove from burner.



5

Broil the Lasagna

- Stir **noodles** into **sauce**. Top with **mozzarella**.
- Place pan under broiler and broil until cheese is melted, 2-3 minutes.
- Plate dish as pictured on front of card, garnishing with **Parmesan** and remaining **oregano**. Bon appétit!