



### In your box

- 6 oz. Cremini Mushrooms
- 2 Garlic Cloves
- 2 oz. Spinach
- 1 Yellow Onion
- 8 oz. Crushed Tomatoes
- 1 tsp. Italian Seasoning Blend
- 5 oz. Lasagna Noodles
- 4 oz. Shredded Mozzarella
- 4 oz. Ricotta
- 1 Ciabatta Bread Roll

CONTAINS milk, eggs, wheat, soy



## Classic Veggie Lasagna

with cremini mushrooms and garlic bread

NUTRITION per serving—Calories: 832, Carbohydrates: 103g, Fat: 29g, Protein: 38g, Sodium: 1706mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**60+ min.**

Cook Within  
**7 days**

Difficulty Level ● ● ○  
**Intermediate**

Spice Level ○ ○ ○ ○  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Large Pot, Baking Sheet, 2 Mixing Bowls, Colander, Large Oven-Safe Non-Stick Pan

## 👑 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 **375 degrees**
- Bring a large pot of **salted water** to a boil
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **mushrooms, garlic, spinach, tomato sauce**



1

### Prepare the Ingredients

- Slice **mushrooms** thinly. Set aside five slices for garnish.
- Peel and halve **onion**. Cut halves into ½” dice.
- Mince **garlic**.
- Slice four **spinach leaves** as thinly as possible into strips for garnish. Reserve remaining spinach for mixture.



2

### Prepare Tomato Sauce and Boil Pasta

- Make tomato sauce by combining **crushed tomatoes, Italian seasoning, ½ tsp. salt, and ¼ tsp. pepper** in a mixing bowl. Set aside ½ cup tomato sauce for topping lasagna.
- Add **pasta** to boiling water and boil until pliable, but still a little firm, 8-10 minutes. *Pasta should be slightly underdone.*
- Drain in a colander and rinse under cold water. Set aside on a plate.
- While pasta boils, cook vegetables.



3

### Cook the Vegetables

- Place a large oven-safe non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until lightly browned, 4 minutes.
- Add **onion** and cook 3 minutes.
- Add ⅔ the **garlic** (reserve remaining for bread), season with a pinch of **salt** and **pepper**, and cook 1 minute.
- Stir in **whole spinach leaves** and cook until wilted, 1 minute.
- Remove from burner and transfer to mixing bowl with **tomato sauce**. Stir to combine.
- Reserve pan; no need to wipe clean.



4

### Assemble the Lasagna

- Set aside ¼ the **mozzarella** for topping lasagna. Mix **ricotta** and remaining mozzarella together in another mixing bowl.
- Create three lasagna layers in pan used to cook vegetables: Start with **vegetable-sauce mixture**, dollop with **ricotta** and **mozzarella**, and top with **cooked pasta**. *You may have to cut pasta to fit.* Repeat two more times, finishing with a pasta layer.
- Pour reserved ½ cup **tomato sauce** over top, covering lasagna.
- Top with reserved mozzarella and reserved **mushroom** slices.



5

### Bake Lasagna and Make Garlic Bread

- Coat a piece of foil with **cooking spray** and cover pan. Place pan in oven and bake 15-20 minutes.
- Uncover and bake until golden brown, 10-15 minutes.
- Remove from oven and rest at least 5 minutes. *Lasagna may appear watery at first, but liquid will be absorbed as it rests.*
- Halve **ciabatta** and place on prepared baking sheet. Drizzle with 2 tsp. **olive oil** and rub with remaining **garlic**. Bake until golden and crusty, 5-8 minutes.
- Plate dish as pictured on front of card, garnishing with **spinach strips**. Bon appétit!