



In your box

4 oz. Shredded Mozzarella
8 fl. oz. Marinara Sauce
5 oz. Lasagna Noodles
1 Red Onion
1 Red Bell Pepper
1 Zucchini
4 oz. Ricotta
¼ tsp. Red Pepper Flakes

CONTAINS milk, wheat



Lasagna Arrabiata

with red bell pepper and mozzarella cheese

NUTRITION per serving—Calories: 628, Carbohydrates: 86g, Fat: 21g, Protein: 37g, Sodium: 1098mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
45-55 min.

Cook Within
7 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

📌 You will need

Olive Oil, Salt, Cooking Spray

Large Pot, Colander, 2 Mixing Bowls, 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 oven to **375 degrees**
- Bring a large pot of **water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **mozzarella, marinara**



1

Cook the Noodles

- Add **noodles** to boiling water and boil until pliable, but still a little firm, 8–10 minutes. *Noodles should be slightly underdone.*
- Drain noodles in a colander and rinse under cold water. Lay flat on a plate and set aside.
- While noodles cook, prepare ingredients.



2

Prepare the Ingredients

- Halve and peel **onion**. Slice halves into thin strips.
- Stem, seed, and slice **red bell pepper** into ¼” strips.
- Trim **zucchini** ends, quarter lengthwise, and cut into ¼” dice.
- Set aside ¼ the **mozzarella**. Combine remaining mozzarella with **ricotta** in a mixing bowl.



3

Cook the Vegetables

- Place a medium oven-safe pan over medium-high heat and add 2 tsp. **olive oil**. *You may also use a cast iron skillet.*
- Add **onion** and **red bell pepper** to hot pan. Stir occasionally until vegetables begin to soften, 2–3 minutes.
- Add **zucchini** and cook until lightly charred, 2–3 minutes.
- Remove from burner.
- Set aside ½ cup **marinara**. Add remaining marinara, cooked vegetables, half the **red pepper flakes**, and ¼ tsp. **salt** in another mixing bowl. Taste, and add remaining red pepper flakes if desired.
- Reserve pan; no need to wipe clean.



4

Assemble the Lasagna

- Create three lasagna layers in pan used to cook vegetables: Start with **vegetable-sauce mixture**, dollop with **ricotta-mozzarella mixture**, and top with **cooked pasta**. *You may have to cut pasta to fit.* Repeat two more times, finishing with a pasta layer.
- Pour reserved **marinara sauce** over top, covering lasagna.
- Top with reserved **mozzarella**.



5

Bake the Lasagna

- Coat a piece of foil with **cooking spray** and cover pan. Place pan in hot 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.*
- Serve family-style. Bon appétit!