



In your box

- 1 oz. Grated Parmesan
- 5 oz. Lasagna Noodles
- 6 oz. Cremini Mushrooms
- 5 oz. Baby Spinach
- 2 Garlic Cloves
- 1 oz. Light Cream Cheese
- 3 oz. Ricotta
- 2 oz. Shredded Mozzarella
- 2 Tbsp. Basil Pesto



Easy Skillet Lasagna Bianca

with pesto and spinach

NUTRITION per serving—Calories: 573, Carbohydrates: 68g, Fat: 21g, Protein: 32g, Sodium: 1416mg.
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
7 days

Difficulty Level ● □ □
Easy

Spice Level □ □ □
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

Medium Pot, Baking Sheet, Colander, Medium 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 **400 degrees**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **Parmesan**



1

Cook the Noodles

- Break each **noodle** into five to seven pieces. *Pieces don't have to be even.*
- Once water is boiling, add noodles and cook until al dente, 7-8 minutes.
- Reserve ½ cup **pasta cooking water**. Drain noodles in a colander. Set aside.
- While noodles cook, prepare ingredients.



2

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Coarsely chop **spinach**.
- Mince **garlic**.



3

Cook the Mushrooms

- Place a medium oven-safe non-stick pan over medium-high heat and add 2 tsp. **olive oil**. *You may also use a cast iron skillet.*
- Add **mushrooms** to hot pan and stir occasionally until browned, 3-5 minutes.
- Stir in **garlic**, ¼ tsp. **salt**, and a pinch of **pepper**.



4

Assemble the Skillet

- Add **reserved pasta cooking water** and **cream cheese** to pan with **mushrooms**. Stir to combine.
- Stir in **spinach**, **noodles**, **ricotta**, and half the **Parmesan** (reserve remaining for topping). Cook until spinach wilts, 1 minute.
- Remove from burner. Season with ¼ tsp. **salt** and a pinch of **pepper**.



5

Bake the Skillet

- Top **skillet** with remaining **Parmesan** and **mozzarella**.
- Bake in hot oven until cheese has melted, 6-8 minutes.
- Serve family-style, garnishing with **basil pesto**. Bon appétit!