



In your box

- 5 oz. Lasagna Noodles
- 10 oz. Cremini Mushrooms
- 1 oz. Grated Parmesan
- 5 oz. Baby Spinach
- 2 Garlic Cloves
- 4 oz. Shredded Mozzarella
- .125 oz. Oregano
- 10 fl. oz. Marinara Sauce



Mushroom Lasagna

with cremini mushrooms and Parmesan

NUTRITION per serving—Calories: 650, Carbohydrates: 81g, Fat: 20g, Protein: 32g, Sodium: 1605mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
7 days

Difficulty Level ● ● ●
Intermediate

Spice Level 🌶️ 🌶️ 🌶️
Not Spicy

You will need

Olive Oil, Salt

Medium Pot, Colander, Large 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!

- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry



1

Prepare the Ingredients

- Cut **mushrooms** into thin slices.
- Coarsely chop **spinach**.
- Stem and coarsely chop **oregano**.
- Break **lasagna noodles** into large chunks.
- Mince **garlic**.



2

Cook the Noodles

- Place **noodles** in boiling water and cook until al dente, 7-9 minutes.
- Drain noodles in a colander. Set aside.
- While noodles cook, make sauce.



3

Make the Sauce

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. *You may also use a cast iron skillet.*
- Add **mushrooms** and ¼ tsp. **salt** to hot pan and stir occasionally until softened and lightly browned, 7-8 minutes.
- Add **garlic**, **spinach**, and **marinara sauce** and stir often until spinach is wilted, 1-2 minutes.
- Remove from burner.



4

Finish the Lasagna

- Stir in **cooked noodles**. Top with **mozzarella** and return pan to medium heat. Cover and cook undisturbed until cheese is melted, 3-4 minutes.
- Remove from burner. Garnish with **oregano** and **Parmesan**.



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!