



In your box

5 oz. Lasagna Noodles
4 oz. Ricotta
8 fl. oz. Marinara Sauce
2 oz. Shredded Asiago Cheese
8 oz. Cubed Butternut Squash
2 oz. Baby Spinach
2 tsp. Chimichurri Seasoning
2 oz. Shredded Mozzarella

Customize It Options

8 oz. Italian Pork Sausage Links
12 oz. Ground Pork
12 oz. Diced Boneless Skinless
Chicken Breasts

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Large Oven-Safe Non-
Stick Pan, Colander



Three Cheese Butternut Squash Lasagna Skillet

with spinach and marinara

NUTRITION per serving—Calories: 687, Carbohydrates: 88g, Fat: 20g, Protein: 34g, Sodium: 1608mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
40-50 min.

Cook Within
7 days

Difficulty Level
Easy

Spice Level
Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to 400 degrees
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: Asiago

Customize It Instructions

Meat lovers! If adding protein, cook in same pan used to boil pasta before making sauce in Step 3. Transfer to a plate, then stir into pasta with squash. If using **chicken**, pat dry. Season all over with ¼ tsp. **salt** and a pinch of **pepper**. Stir occasionally with 2 tsp. olive oil over medium-high heat until chicken reaches minimum internal temperature, 5-7 minutes. If using **ground pork**, combine with ¼ tsp. salt and a pinch of pepper. Cook with 1 tsp. olive oil over medium-high heat, breaking into small pieces with a spoon until no pink remains, 5-7 minutes. If using **Italian sausage**, remove from casing. Cook with 1 tsp. olive oil over medium-high heat, breaking into small pieces with a spoon until no pink remains, 4-6 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Roast the Butternut Squash

- Place **butternut squash** on prepared baking sheet and toss with 1 Tbsp. **olive oil** and a pinch of **salt** and **pepper**. Massage oil into squash.
- Spread into a single layer and roast in hot oven until softened, 15 minutes.
- Top roasted butternut with half the **Asiago** (reserve remaining for skillet). Roast again until cheese is melted, 4-5 minutes.
- While squash roasts, cook pasta.



2

Cook the Pasta

- Bring a large oven-safe non-stick pan with 4 cups **water** and 1 tsp. **salt** to a boil.
- While water is heating up, break **pasta** into 3 or 4 large chunks per sheet. Once water is boiling, add pasta to pan and cook until al dente, 7-9 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and set aside.
- Reserve pan; no need to wipe clean.



3

Make the Sauce

- Return pan used to cook pasta to medium heat.
- Add **marinara sauce**, **seasoning blend**, **ricotta**, **pasta**, **spinach**, and half the **pasta cooking water** to hot pan. Stir gently until spinach is just wilted, 2-3 minutes.
- Gently stir in roasted **squash**. Remove from burner.
- If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.



4

Bake the Lasagna

- Spread **pasta** and **sauce** into an even layer. Top with **mozzarella** and remaining **Asiago**.
- Place pan in hot oven and bake until cheese is melted and bubbly, 9-11 minutes.
- Be careful removing pan from oven— handle will be hot!



5

Finish the Dish

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