



In your box

½ tsp. Garlic Salt
2 Tbsp. Basil Pesto
3 oz. Shredded Mozzarella
2 oz. Ricotta
1 Red Bell Pepper
5 oz. Lasagna Noodles
5 oz. Baby Spinach
8 fl. oz. Marinara Sauce

Customize It Options

13 oz. Boneless Skinless Chicken Breasts
8 oz. Italian Pork Sausage Links
4 Beyond Sausage Links

*Contains: milk, wheat

You will need

Olive Oil, Salt, Cooking Spray
Colander, Baking Sheet, Large Non-Stick Pan, Mixing Bowl, Medium Pot



Cheesy Roasted Red Pepper Lasagna Skillet

with pesto ricotta and spinach

NUTRITION per serving—Calories: 661, Carbohydrates: 81g, Fat: 26g, Protein: 24g, Sodium: 1663mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

7 days

Difficulty Level

Intermediate

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**
- Bring 8 cups **water** and 2 tsp. **salt** to a boil in a medium pot
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- Meatlovers! Cook proteins in a large non-stick pan over medium heat with 1 tsp. **olive oil**. Add to meal as desired. If using **Beyond Sausage**, crumble into bite-sized pieces. Stir often, breaking up with a spoon, until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.* If using **Italian sausage**, remove sausage from casing. Stir often, breaking into smaller pieces, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes. If using **chicken breasts**, pat dry, and cut into 1" dice. Season with a pinch of **salt** and **pepper**. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.

Minimum Internal Temperature

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



1

Prepare Ingredients and Make Pesto Ricotta

- Stem, seed, remove ribs, and quarter **red bell pepper**.
- Break **noodles** into large pieces.
- Coarsely chop **spinach**.
- In a mixing bowl, combine **pesto** and **ricotta**. Set aside.



2

Roast the Red Bell Pepper

- Place **red bell pepper** on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt**. Roast in hot oven until softened, 12-15 minutes.
- Transfer roasted red bell pepper to a cutting board and let cool, 5 minutes.
- Once cooled, coarsely chop.
- While red bell pepper roasts, boil noodles.



3

Cook the Noodles

- Once **water** is boiling, add **noodles** and cook until al dente, 7-9 minutes.
- Drain noodles in a colander. Set aside.



4

Make the Lasagna Skillet

- Place a large non-stick pan over medium heat. Add 2 tsp. **olive oil**. Add **spinach** to hot pan and stir occasionally until just wilted, 2-3 minutes.
- Add **red bell pepper**, **marinara sauce**, **garlic salt**, and **noodles**. Stir occasionally until heated through, 1-2 minutes.



5

Melt Cheese and Finish the Dish

- Top **skillet** with **mozzarella**. Cover, and cook undisturbed until cheese is melted, 4-5 minutes.
- Remove from burner. Top skillet with **pesto ricotta**.
- Plate dish as pictured on front of card. Bon appétit!