



#### In your box

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

#### Customize It Options

8 oz. Italian Pork Sausage Links  
10 oz. Antibiotic-Free Ground Beef  
4 Beyond Sausage Links

\*Contains: milk, wheat

#### 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: 724, Carbohydrates: 88g, Fat: 27g, Protein: 31g, Sodium: 1620mg.

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

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

- Meatlovers! Cook protein between Steps 2 and 3, placing pan used to cook pasta over medium heat. If using **vegetarian sausage**, crumble into bite-sized pieces. Stir often with 1 tsp. **olive oil**, breaking up with a spoon, until warmed through, 6-8 minutes. *Vegetarian sausage will not brown.* If using **Italian sausage** remove from casing. Stir often, with 1 tsp. **olive oil** breaking up meat, until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes. If using **ground beef**, stir often until no pink remains, and ground beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes. Add protein to **sauce with butternut squash**.

Minimum Internal Temperature

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



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### Roast the Butternut Squash

- Halve any large **butternut squash** pieces to roughly match smaller pieces.
- 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, 15-16 minutes.
- Top roasted butternut squash with half the **Asiago** (reserve remaining for skillet). Roast again until cheese is melted, 4-5 minutes.
- While squash roasts, cook pasta.



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### 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.



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### Assemble the Lasagna

- 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 **butternut squash**. Remove from burner.
- *If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*



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### 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!*



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### Finish the Dish

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