

DINNERLY



Easy Clean Up! 3-Cheese Lasagna with Marinara Sauce

 20-30min  2 Servings

Much like your favorite pair of jeans, lasagna will never go out of style. But we love a good makeover, and this one includes a three-cheese combo layered with marinara for a one pan meal. Because less dishes to wash is our ideal weeknight situation. We've got you covered!

WHAT WE SEND

- ¾ oz piece Parmesan ⁷
- 2 oz shredded fontina ⁷
- 8.8 oz lasagna sheets ^{1,3}
- 1 container ricotta ⁷
- 2 (8 oz) marinara sauce
- ¼ oz Italian seasoning

WHAT YOU NEED

- 1 large egg yolk ³
- kosher salt & ground pepper

TOOLS

- box grater
- medium ovenproof skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 530kcal, Fat 25g, Carbs 49g, Protein 30g



1. Prep cheese & pasta

Preheat oven to 450°F with a rack in the center. Coarsely grate **Parmesan** on the large holes of a box grater into a medium bowl.

Stack **3 of the lasagna sheets**, then cut into quarters to make 12 pasta squares (save rest for own use). Cover with a damp paper towel to keep from drying out; set aside until step 4.



4. Bake lasagna & serve

Bake **lasagna** on center oven rack until **pasta** is tender and **sauce** is nearly absorbed, about 20 minutes.

Cover and let **lasagna** sit 5 minutes before serving. Enjoy!



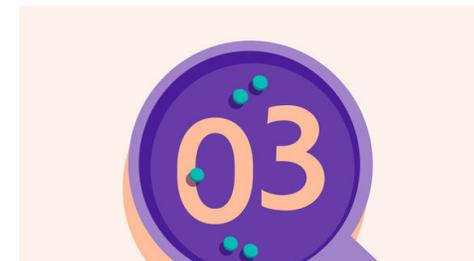
2. Make ricotta filling

To bowl with **Parmesan**, add **ricotta**, **1 large egg yolk**, **½ teaspoon salt**, **1 teaspoon Italian seasoning**, and **a few grinds of pepper**. Stir to combine.



5. ...

What were you expecting, more steps?



3. Assemble lasagna

In a medium ovenproof skillet, add **half of the marinara sauce**. Top with **6 pasta squares**, covering the bottom and 1 inch up the sides. Dollop **ricotta mixture** over pasta, then top with **remaining 6 pasta squares** and **remaining marinara sauce** (it will look wet, that's ok). Sprinkle all over with **fontina**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!