MARLEY SPOON

# Creamy Alfredo Four Cheese Lasagna

with Spinach

1,5h 2 Servings

Have you died and gone to cheese heaven? This creamy lasagna will have you wondering just that as you dive into not two, not three, but four types of cheese. Ricotta, Parmesan, mozzarella, and fontina join forces to create the most decadent pasta dish to ever grace the dinner table. We tuck in some delicate spinach to add some greenery, then layer it all with thick lasagna noodles and decadent Alfredo sauce.

### What we send

- 5 oz baby spinach
- 4 oz ricotta [7]
- ¾ oz Parmesan [7]
- 3¾ oz mozzarella [7]
- 2 oz shredded fontina [7]
- 8.8 oz lasagna sheets [1,3]
- aluminum foil tray
- 10 oz Alfredo sauce [7]

### What you need

- 1 large egg [3]
- kosher salt & ground pepper

### Tools

- microwave
- microplane or grater
- nonstick cooking spray
- aluminium foil
- rimmed baking sheet

**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 820kcal, Fat 51g, Carbs 50g, Protein 42g

### 1. Cook spinach

Preheat oven to 400°F with a rack in the center.

In a large microwave-safe bowl, microwave **spinach**, covered, until dark green and wilted, 1–2 minutes. Drain spinach in a fine-mesh sieve set over the sink; press out excess moisture with a spoon.

### 2. Prep ingredients

Transfer **spinach** to a medium bowl. Finely grate **Parmesan** over top, if necessary. Stir in **ricotta** and **1 large egg yolk** until combined; season to taste with **salt** and **pepper**.

Cut or tear **mozzarella** into ½-inch pieces; toss with **fontina** until evenly combined. Set aside **3 lasagna noodles** for own use.

Grease aluminum tray with nonstick spray.

### 3. Assemble lasagna

Spread **a small amount of Alfredo sauce** on the bottom of prepared tray. Lay **1 lasagna noodle** on top. Top with **⅓ each of the spinach mixture, Alfredo sauce, and cheese mix**.

Continue layering pasta, spinach mixture, Alfredo sauce, and cheese until ingredients are finished, ending with **a layer of cheese** on top.

### 4. Bake & serve

Cover tray with aluminum foil. Place tray on rimmed baking sheet and bake on center rack for 20 minutes. Remove foil and continue baking until **sauce** is bubbling and **cheese** is browned, another 20 minutes.

Rest **lasagna** for at least 10 minutes before serving. Enjoy!

### 5. Tray bake take two!

The foil tray that makes this tray bake so easy is reusable! Wash with dish soap and water, then dry thoroughly. Next time you're ready for a tray bake, spray the tray with nonstick cooking spray for even easier clean-up.

### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!