

DINNERLY



Lasagna Rollups with Spinach, Ricotta & Parmesan



30min



2 Servings

Lasagna is like that person you dated that always makes you go weak at the knees, but they're so difficult to deal with sometimes. Enter: Lasagna rollups. The sexy version of lasagna that makes everything easy on you and might taste even more delicious? This dish scratches that lasagna itch, but with at least half the time and effort and with the ideal sauce to cheese ratio. We've got you covered!

WHAT WE SEND

- ¾ oz Parmesan ²
- 5 oz baby spinach
- 8.8 oz lasagna sheets ^{1,3}
- 8 oz marinara sauce
- 1 oz cream cheese ²
- 4 oz ricotta ²

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 1 large egg ¹

TOOLS

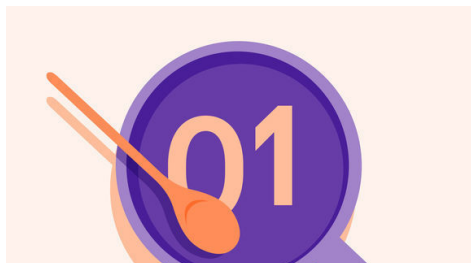
- microplane or grater
- medium ovenproof skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 24g, Carbs 45g, Protein 25g

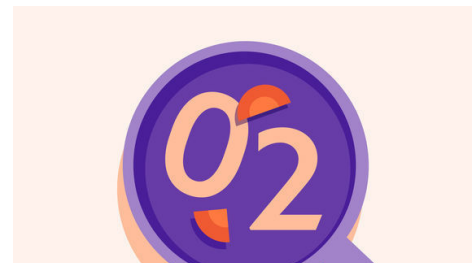


1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Finely chop **1 teaspoon garlic**. Finely grate **Parmesan**, if necessary. Coarsely chop **spinach**.

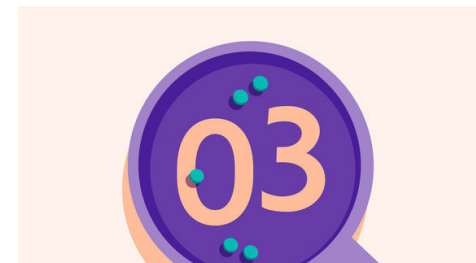
Halve **lasagna sheets** crosswise. Cover with a damp paper towel to keep from drying out and set aside until step 3.



2. Make tomato sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped garlic**; cook, stirring, until fragrant, about 30 seconds. Add **marinara sauce**; bring to boil. Stir in **cream cheese** until smooth; season with **salt** and **pepper**. Transfer to a measuring cup and set aside.

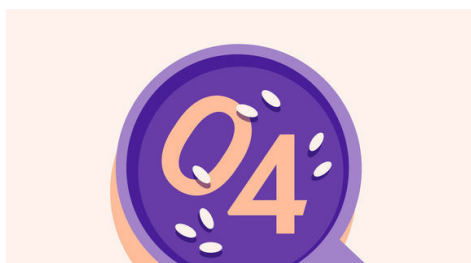
Wipe out and reserve skillet.



3. Assemble lasagna

In a medium bowl, stir together **1 lightly beaten egg** and **ricotta**. Fold in **spinach** and **½ of the Parmesan**; season with **salt** and **pepper**.

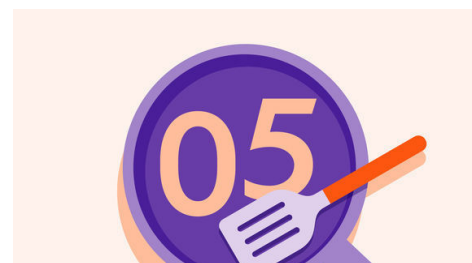
Spread **½ cup of the ricotta filling** onto **4 lasagna sheets** (save rest for own use), leaving a 1-inch border at 1 short edge. Lightly brush border with **water**; roll pasta from opposite end to form a log. Seal with brushed border.



4. Cut & arrange lasagna

Cut each **log** into 4 rounds (16 total).

Spread **¾ cup of the tomato sauce** onto bottom of reserved skillet. Arrange **lasagna rollups**, seam-side down, in skillet. Spoon **remaining sauce** over top. Sprinkle **half of the remaining Parmesan** over top.



5. Bake & serve

Bake on center oven rack until **pasta** is tender and **tomato sauce** is nearly absorbed, about 12 minutes.

Serve **lasagna rollups** with **remaining Parmesan** over top. Enjoy!



6. Carbo load!

We like cleaning dishes. And by cleaning, we mean licking our plates clean. Soak up that rich tomato sauce with a quick garlic bread. Use a crusty loaf like French bread or ciabatta and halve lengthwise. Stir together chopped garlic and oil, then brush cut sides of bread with oil; season with salt and pepper. Add to a rimmed baking sheet and broil on top oven rack until lightly toasted.