

DINNERLY



ONE-SKILLET

LOW CALORIE

Creamy Tomato 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 of the time and effort with the ideal sauce to cheese ratio. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- ¾ oz piece Parmesan ⁷
- 3 oz baby spinach
- passata tomato sauce (use 1 cup)
- 1 oz pkt cream cheese ⁷
- 1 container ricotta ⁷
- ½ lb lasagna sheets (use 4) ^{1,3}

WHAT YOU NEED

- olive oil
- sugar
- kosher salt & ground pepper
- egg ³

TOOLS

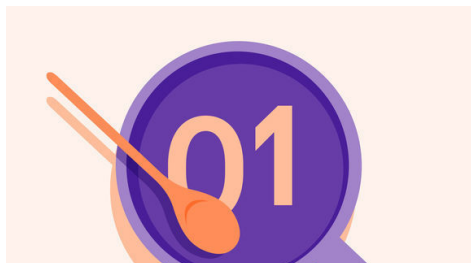
- microplane or grater
- medium ovenproof skillet

ALLERGENS

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

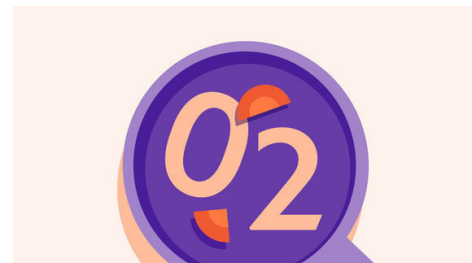
NUTRITION PER SERVING

Calories 520kcal, Fat 27g, Carbs 45g, Protein 24g



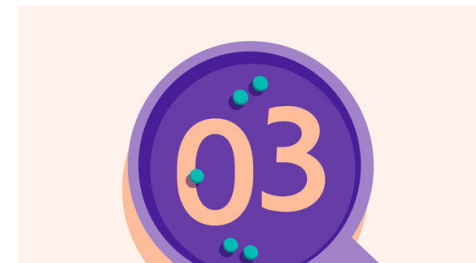
1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan**. Coarsely chop **spinach**.



2. Make tomato sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **garlic**; cook, stirring, until fragrant, 30 seconds. Add **1 cup of the passata tomato sauce**, **½ cup water**, and **½ teaspoon sugar**; bring to boil. Stir in **cream cheese** until smooth; season with **salt** and **pepper**. Transfer **sauce** to a measuring cup (about 1½ cups); set aside. Wipe out skillet.



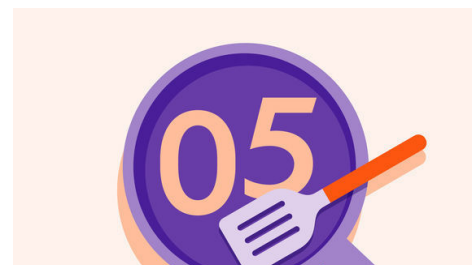
3. Assemble lasagna rollups

In a medium bowl, stir together **1 lightly beaten egg** and **ricotta**. Fold in **spinach** and **half of the Parmesan**; season with **a pinch each salt and pepper**. Spread **½ cup of the filling** onto each of the **4 lasagna sheets**, leaving a 1-inch border at 1 short edge. Lightly brush that border with water, then roll up pasta from opposite end to form a log; seal with brushed border.



4. Cut & arrange rollups

Cut each **log** into 4 equal rounds (16 total). Spread **¾ cup of the tomato sauce** onto the bottom of same skillet. Arrange **lasagna rollups**, seam-sides down, in skillet. Spoon **remaining tomato sauce** over top.



5. Finish & serve

Sprinkle **half of the remaining Parmesan** over **lasagna rollups** and bake on center oven rack until **pasta** is tender and **tomato sauce** is nearly absorbed, about 12 minutes. Top with **remaining Parmesan** and serve. 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.