



Red Pepper Pesto Lasagna

with Creamy Parmesan Kale Salad



30-40min



2 Servings

Dark, leafy kale is full of good-for-you vitamins and minerals. It's delicious when steamed, sautéed, roasted, and of course, eaten raw in salads. Try massaging it first, before tossing with the dressing, to help tenderize the greens. We serve the hearty salad in a creamy Parmesean dressing alongside a deeply flavorful, one-skillet red pepper pesto lasagna that cooks quickly, thanks to fresh pasta noodles.

What we send

- garlic
- 2 (¾ oz) pieces Parmesan ¹
- 4 oz fontina ¹
- ½ lb lasagna sheets (use half) ^{2,3}
- 1 container ricotta ¹
- ¼ oz fresh basil
- 4 oz roasted red pepper pesto ¹
- 6 oz tomato paste (use 2 Tbsp)
- 1 bunch Tuscan kale
- 1 pkt sour cream ¹

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)

Tools

- box grater or microplane
- medium (10") ovenproof skillet

Allergens

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

Nutrition per serving

Calories 940kcal, Fat 60g, Carbs 60g, Protein 45g



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 grate or chop **fontina**, if necessary. Cut **3 pasta sheets** in half lengthwise, then in half crosswise to make 12 pieces (save rest for own use).



2. Make filling & prep sauce

In a medium bowl, combine **all of the ricotta**, **half each of the Parmesan and fontina**, **1 teaspoon salt**, and **a few grinds of pepper**. Pick **basil leaves**, discarding stems. Reserve a few whole leaves for step 6, then stack remaining, roll, and finely chop. In a medium bowl, combine **red pepper pesto**, **2 tablespoons tomato paste**, and **1 cup water**.



3. Cook tomato sauce

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **¾ teaspoon of the garlic**, and cook until fragrant, 30 seconds. Add **pesto mixture** and **chopped basil**. Bring to a boil. Reduce heat to low. Cook until reduced to 1¼ cups, 3–4 minutes (sauce will be thin). Season to taste with **salt** and **pepper**. Pour sauce into a liquid measuring cup or medium bowl.



4. Assemble lasagna

Spread **¼ cup sauce** into bottom of same skillet. Top with **4 pieces of the cut lasagna noodles**, covering just the bottom and 1-inch up the sides. Top pasta with another ¼ cup sauce, then top with **half of the ricotta mixture**. Repeat with 4 more pieces of cut lasagna, ¼ cup sauce, and remaining filling.



5. Bake lasagna

Top with last **4 pieces of cut lasagna** and **remaining sauce**. Sprinkle **remaining fontina** on top and bake until **lasagna** is tender and sauce is nearly absorbed, 15–20 minutes. Let sit 5 minutes before serving. The pasta will absorb extra liquid as it sits.



6. Make salad & serve

Meanwhile, strip **kale leaves** from stems; discard stems. Stack leaves and cut into 1-inch-thick strips. In a medium bowl, whisk **sour cream**, **1 tablespoon vinegar**, **1 tablespoon oil**, and **remaining chopped garlic**. Season with **salt** and **pepper**. Add **kale** and **remaining Parmesan**; toss to combine. Garnish **lasagna** with **basil leaves**, and serve alongside **salad**. Enjoy!