



## Sausage & Ricotta Lasagna

with Almond-Arugula Salad



30-40min



2 Servings

Lasagna has a reputation for being high-maintenance and time-consuming but this skillet version comes together quicker than you can say, "that's amore." The filling is a flavor-packed combo of Italian sausage and creamy ricotta. We layer it with caramelized tomato sauce and fresh sheets of pasta, which require no pre-boiling. The result is a weeknight-friendly dish that tastes as if it's been cooking for hours.



## What we send

- garlic
- 3¾ oz mozzarella <sup>7</sup>
- ¾ oz Parmesan <sup>7</sup>
- 8.8 oz lasagna sheets <sup>1,3</sup>
- 1 oz sliced almonds <sup>15</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz tomato sauce
- 4 oz ricotta <sup>7</sup>
- 5 oz arugula

## What you need

- olive oil
- kosher salt & pepper
- sugar
- red wine vinegar (or apple cider vinegar) <sup>17</sup>

## Tools

- box grater
- medium (10") ovenproof skillet

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1000kcal, Fat 59g, Carbs 56g, Protein 63g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Finely chop **2 teaspoons garlic**. Coarsely grate **all of the mozzarella** and **Parmesan**, keeping separate. Halve **3 lasagna sheets** lengthwise (save rest for own use), then halve again crosswise to make 12 pasta rectangles; set aside covered with a damp towel to keep pasta from drying out.



### 2. Cook almonds & sausage

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **almonds**; cook, stirring, until golden, about 2 minutes. Transfer to a plate; sprinkle with **salt** and let cool. Wipe out skillet. Remove **sausage** from casing, if necessary, and add to skillet. Cook, breaking up meat into large pieces, until browned and cooked through, 5-7 minutes. Transfer to a medium bowl.



### 3. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add **¾ of the chopped garlic**; cook, stirring, until fragrant and golden, about 1 minute. Add **tomato sauce, ¼ cup water**, and **1 teaspoon sugar**. Bring to a boil, then season with **salt**. Transfer sauce to a liquid measuring cup or heatproof bowl. Reserve skillet for step 5.



### 4. Make filling

To the bowl with **sausage**, add **ricotta** and **half each of the Parmesan and mozzarella**; stir to combine.



### 5. Assemble lasagna

Spread **¼ cup sauce** in bottom of skillet. Top with **4 pasta rectangles**, covering the bottom and just a bit up the sides. Top with ¼ cup sauce, then dollop with **half of the filling**. Repeat with 4 more pasta rectangles, ¼ cup sauce, and remaining filling. Top with remaining pasta rectangles and sauce (it will look wet, that's OK). Press down lightly. Top with **remaining mozzarella**.



### 6. Finish & serve

Bake on lower oven rack until pasta is tender and **sauce** is nearly absorbed, 18-20 minutes. Cover and let sit 5 minutes (pasta will absorb liquid). In a large bowl, whisk **remaining garlic, 2 tablespoons oil**, and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Add **arugula, almonds**, and **remaining Parmesan**; toss to combine. Serve alongside **lasagna**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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