



Big Batch Cheesy Italian Sausage Lasagna

with Caesar Salad



1h



2 Servings

Take a seat at our Premium table! Are you in the mood for a piping hot lasagna layered with mozzarella, Parmesan, Alfredo sauce, and a homemade meat sauce made with sweet Italian sausage? Or would you rather have a crisp and creamy Caesar salad loaded with crunchy croutons? When you're eating premium with us, you don't have to choose! (2p-plan serves 4; 4p-plan serves 8)

What we send

- 1 yellow onion
- ½ lb pkg uncased sweet Italian pork sausage
- 8 oz marinara sauce
- 1 pkt chicken broth concentrate
- ½ oz fish sauce ⁴
- 2 (3¾ oz) mozzarella ⁷
- 2 (¾ oz) Parmesan ⁷
- 8.8 oz lasagna sheets ^{1,3}
- 10 oz Alfredo sauce ⁷
- 1 ciabatta roll ¹
- 2 (2 oz) mayonnaise ^{3,6}
- 1 Gotham Greens lettuce with roots

What you need

- olive oil
- kosher salt & ground pepper
- white wine vinegar (or vinegar of your choice) ¹⁷

Tools

- 9x5-inch loaf pan
- nonstick cooking spray
- medium skillet
- microplane or grater
- rimmed baking sheet

Cooking tip

When it comes to fresh & quality produce, it doesn't get any better than Gotham Greens—their lettuce with roots is proof! Simply trim off the roots before cooking!

Allergens

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

9 calories 950kcal, Fat 62g, Carbs 59g, Protein 41g



1. Cook sausage

Preheat oven to 375°F with racks in the center and upper third. Grease a 9x5-inch loaf pan with nonstick cooking spray.

Finely chop **half of the onion**. In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned and cooked through, 4–5 minutes. Add **chopped onion**; cook until softened and translucent, 3–4 minutes.



4. Bake lasagna & croutons

Cover pan with foil and bake on center oven rack, 20 minutes. Uncover and continue baking until top is browned, 15–20 minutes. Let rest before serving, at least 20 minutes.

Tear or cut **bread** into ¾-inch pieces. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on upper oven rack, stirring every 5 minutes, until golden brown, 10–15 minutes.



2. Finish meat sauce & prep

Add **marinara, broth concentrate**, and **1 teaspoon fish sauce**; bring to a boil. Lower heat to medium and cook, 1 minute. Season to taste with **salt** and **pepper**. Spread **¼ of the meat sauce** on the bottom of prepared pan.

Cut or tear **all of the mozzarella** into ½-inch pieces. Finely grate **half of the Parmesan**. Cut **lasagna sheets** in half lengthwise.



5. Make dressing

Finely grate **remaining Parmesan**.

In a small bowl, whisk together **all of the mayonnaise, half of the Parmesan, ½ teaspoon fish sauce, 1½ teaspoons vinegar**, and **1 tablespoon water**; season to taste with **salt** and a **generous amount of ground pepper**.



3. Assemble lasagna

Lay **2 lasagna sheets** in prepared pan. Top with a thin layer of **meat sauce**; drizzle with a small amount of **Alfredo sauce**. Evenly sprinkle with some of the **mozzarella** and **Parmesan**. Top with **1 lasagna sheet**.

Continue layering ingredients until meat sauce and pasta are used up and baking dish is full. Finish with a layer of Alfredo sauce and cheese on top.



6. Toss salad & serve

Discard dark outer leaves from **lettuce**; separate remaining leaves. Cut or tear large leaves in half. In a large bowl, toss **lettuce** and **croutons** with a **few tablespoons dressing**, adding more if desired. Season to taste with **salt** and **pepper**. Transfer to a serving plate and sprinkle with **remaining Parmesan**.

Serve **lasagna** with **Caesar salad** alongside. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com [@](#) <#> **marthaandmarleyspoon**