

DINNERLY



Family Friendly! Classic Lasagna with Meat Sauce & Ricotta

 2h  2 Servings

Even the pickiest eaters can't resist the cheesy, meaty king of baked pasta: a classic lasagna. This big batch recipe makes extra servings so everyone can get a hearty slice. A homemade meat sauce comes together quickly on the stove, then we layer it with lasagna sheets and a three-cheese mix of ricotta, mozzarella, and Parmesan. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 yellow onion
- 10 oz pkg grass-fed ground beef
- 2 (8 oz) marinara sauce
- 1 pkt beef broth concentrate
- 3 (3¼ oz) mozzarella ³
- 2 (4 oz) ricotta ³
- 2 (¾ oz) Parmesan ³
- 8.8 oz lasagna sheets ^{1,2}

WHAT YOU NEED

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

TOOLS

- large saucepan
- box grater
- 8x10 or 8x8-inch baking dish
- nonstick cooking spray
- aluminium foil
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 700kcal, Fat 39g, Carbs 34g, Protein 48g

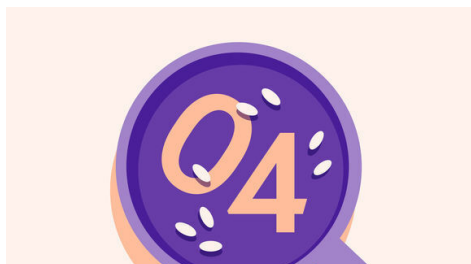


1. Prep ingredients

Preheat oven to 375°F with a rack in the center.

Finely chop **onion**. Finely chop **1 tablespoon garlic**. Finely grate **Parmesan**, if necessary.

In a large saucepan, heat **1 tablespoon oil** over medium until shimmering. Add **onions, garlic, and a pinch of salt**. Cook, stirring occasionally, until softened but not browned, about 5 minutes.



4. Assemble lasagna

Grease an 8x10 or 8x8-inch baking dish with nonstick cooking spray.

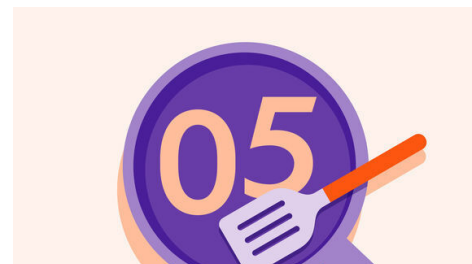
Spread a thin layer of **meat sauce** on bottom of baking dish. Place **1 lasagna noodle** over top (trim and arrange noodle to fit baking dish, if necessary). Spread a layer of meat sauce over noodle; dollop a layer of **ricotta mixture** over top. Repeat layers 4 more times, using all of the remaining ricotta mixture.



2. Cook meat sauce

Add **beef** to same saucepan; season with **salt and pepper**. Cook, breaking up into small pieces, until beef loses its raw color but has not browned, 3–4 minutes.

Add **all of the marinara and broth concentrate**; bring to a simmer over high heat. Lower heat to medium-low and simmer for 5 minutes. Season to taste with **salt and pepper**.



5. Bake lasagna & serve

Place **remaining noodle** on top; finish with **remaining meat sauce** and **reserved mozzarella and Parmesan**. Cover baking dish with foil and place on a rimmed baking sheet. Bake on center oven rack, 30 minutes. Remove foil and continue baking until sauce is bubbling and cheese is browned, 25–30 minutes more.

Let **lasagna** cool for 30 minutes before serving. Enjoy!

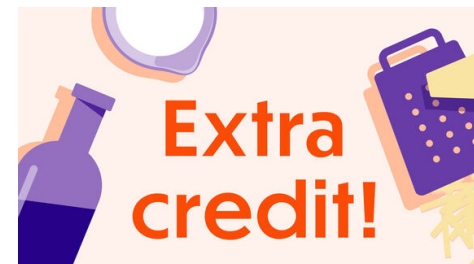


3. Mix ricotta

Meanwhile, coarsely grate **mozzarella**.




In a medium bowl, whisk **1 large egg**. Stir in **ricotta, all but ½ cup of the mozzarella**, and **all but 2 tablespoons of the Parmesan**; season to taste with **salt and pepper**.

Reserve remaining cheese for step 5.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com    **#dinnerly**