

# MARLEY SPOON



## 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
- 2 (3¾ oz) mozzarella <sup>3</sup>
- 2 (¾ oz) Parmesan <sup>3</sup>
- 8.8 oz lasagna sheets <sup>1,5</sup>
- 10 oz Alfredo sauce <sup>3</sup>
- 1 ciabatta roll <sup>4,5</sup>
- 1 romaine heart
- 2 pkts Caesar dressing <sup>1,2,3,4</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

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

## Allergens

Egg (1), Fish (2), Milk (3), Soy (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 860kcal, Fat 40g, Carbs 60g, Protein 43g



### 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** and **broth concentrate**; 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**. Halve **lasagna sheets** crosswise.



### 5. Make dressing

Finely grate **remaining Parmesan**.

In a small bowl, whisk together **Caesar dressing** and **half of the Parmesan**.



### 3. Assemble lasagna

Lay **2 lasagna sheets** in pan (trim and arrange to fit, if needed). 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 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 **romaine**; separate remaining leaves. Cut or tear large leaves in half. In a large bowl, toss **romaine** 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!