



Family Friendly Big Batch: Beef Lasagna

with Ricotta & Mozzarella



2h



2 Servings

Rome wasn't built in a day, but this lasagna comes together in a night! We've got all of the usual suspects: a deeply flavorful marinara-based meat sauce, springy pasta sheets, and a decadent mixture of ricotta, mozzarella, and Parmesan. Layer upon delicious layer builds and bakes to a bubbling, cheesy masterpiece. The hard part? Waiting for the lasagna to cool before you can dig in! (2-p plan serves 4; 4-p plan serves 8)

What we send

- 1 yellow onion
- garlic
- ½ oz fresh parsley
- 10 oz pkg grass-fed ground beef
- 2 (8 oz) marinara sauce
- 1 pkt beef broth concentrate
- 3 (3¾ oz) mozzarella ²
- 2 (¾ oz) Parmesan ²
- 2 (4 oz) ricotta ²
- 8.8 oz lasagna sheets ^{1,3}

What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg ¹
- nonstick cooking spray

Tools

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

Allergens

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

Nutrition per serving

Calories 700kcal, Fat 39g, Carbs 33g, Protein 48g



1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Finely chop **onion** and **3 large cloves garlic**. Pick **parsley leaves**, discarding stems; set aside ¼ for garnish, finely chop remaining.

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.



2. Cook meat sauce

Add **beef** to saucepan; season with **salt** and **pepper**. Cook, breaking into small pieces with a wooden spoon, until beef loses its raw color but has not browned, 3-4 minutes. Add **marinara** and **broth concentrate**; bring to a simmer over high heat. Lower heat to medium-low and simmer until slightly thickened, 5 minutes.



3. Make cheese mixture

Stir **half of the chopped parsley** into **meat sauce**; season to taste with **salt** and **pepper**.

Meanwhile grate **mozzarella**. Set aside **½ cup mozzarella** and **2 tablespoons Parmesan** together in a bowl.

In a separate bowl, whisk **1 large egg**. Stir in **ricotta, remaining chopped parsley**, and **remaining mozzarella and Parmesan**; season to taste with **salt** and **pepper**.



4. Assemble lasagna

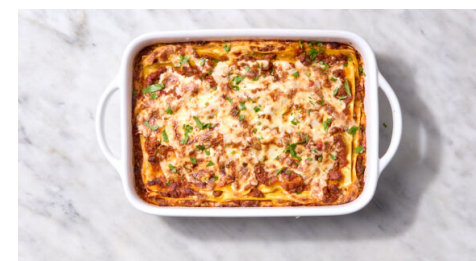
Grease an 8x10 or 8x8-inch baking dish with nonstick spray. Spread **a thin layer of meat sauce** on bottom of baking dish. Place **1 lasagna noodle** on top of sauce (trim and arrange noodle to fit baking dish, if necessary). Spread a layer of meat sauce over noodle; dollop **a layer of cheese mixture** over **meat sauce**.



5. Bake lasagna

Continue building lasagna, repeating layers 4 more times. Place **remaining noodle** on lasagna, then finish with **remaining meat sauce** and **reserved grated mozzarella and Parmesan**.

Cover baking dish with foil and place on a rimmed baking sheet. Bake on center rack for 30 minutes.



6. Finish & serve

Remove foil from baking dish and continue baking until **sauce** is bubbling and **cheese** is browned, another 25-30 minutes. Let **lasagna** cool for 30 minutes.

Finely chop **reserved parsley**; sprinkle over **lasagna**. Cut into slices and serve. Enjoy!