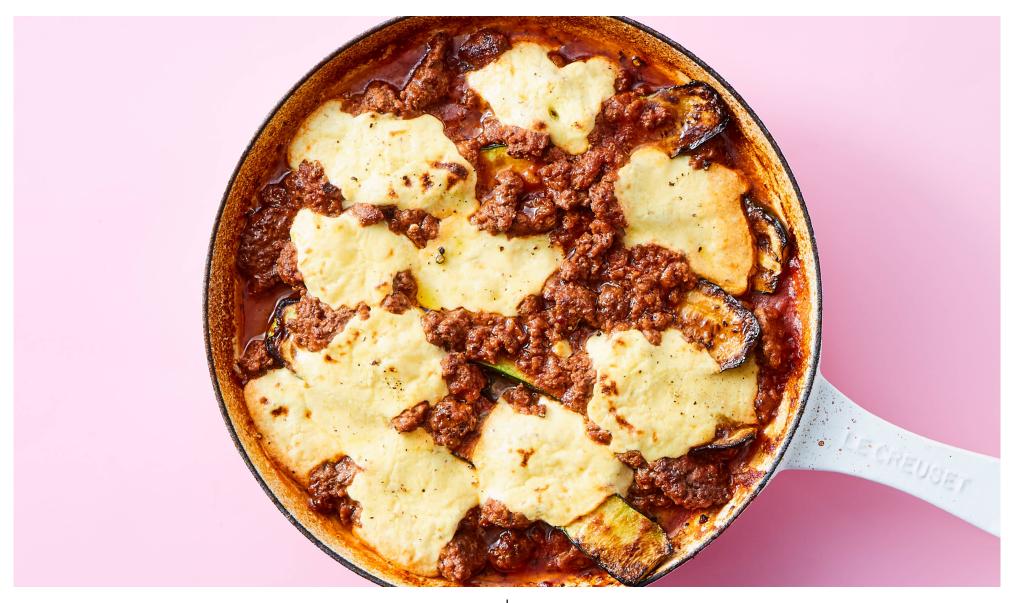
DINNERLY



Low-Carb No-Noodle Lamb Lasagna

with Zucchini & Ricotta





We're giving you all the best parts of a lasagna without the extra carbs, so you can feel good about diving in fork-first. Decked out with a savory lamb meat sauce, two types of cheese, and sneaky zucchini "noodles", you might be tempted to make every night Lasagna Night. We've got you covered!

WHAT WE SEND

- · 2 zucchini
- 34 oz Parmesan 7
- 10 oz pkg ground lamb
- 1/4 oz Italian seasoning
- · 8 oz tomato sauce
- 4 oz ricotta⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic
- sugar
- 1 large egg³

TOOLS

- · rimmed baking sheet
- · microplane or grater
- medium ovenproof skillet

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 750kcal, Fat 52g, Carbs 24g, Protein 44g



1. Broil zucchini

Preheat broiler with a rack in the top position.

Trim stem ends from zucchini, then slice lengthwise into ¼-inch planks. On a rimmed baking sheet, toss with 2 tablespoons oil and a generous pinch each of salt and pepper. Broil on top oven rack until lightly browned and slightly softened, 3–5 minutes per side (watch closely).



2. LAMB VARIATION

Finely grate **Parmesan**, if necessary. Finely chop **1 teaspoon garlic**.

Heat 1 tablespoon oil in a medium ovenproof skillet over medium-high. Add lamb and a pinch of salt; cook, breaking up into smaller pieces, until browned, 3–5 minutes. Stir in garlic and 1 teaspoon of the Italian seasoning; cook, 1 minute more. Pour off all but 1 tablespoon fat from skillet.



3. Finish meat sauce

Add tomato sauce, ½ cup water, and a pinch each of salt, pepper, and sugar to same skillet. Bring to a simmer; cook until sauce is thickened and reduced to about 2 cups, about 5 minutes. Stir in half of the Parmesan, then season to taste with salt and pepper. Transfer meat sauce to a liquid measuring cup.



4. Assemble lasagna

In a medium bowl, whisk together ricotta, 1 large egg, remaining Parmesan, and a generous pinch each of salt and pepper. Pour ½ cup meat sauce into bottom of skillet. Line skillet with half of the zucchini, then top with half of the meat sauce. Repeat with remaining zucchini and sauce. Dollop ricotta mixture evenly over top.



5. Broil lasagna & serve

Drizzle oil over lasagna, then broil on top oven rack until ricotta mixture is golden-brown and bubbling, 2–3 minutes (watch closely). Allow lasagna to rest 5 minutes before cutting and serving. Enjoy!



6. Did you know?

In 2020, as a part of our carbon offsetting efforts, we completed an afforestation project in Uruguay, which planted 44,000 new trees to help fight climate change.