

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 ³
- 2 (¾ oz) Parmesan ³
- 8.8 oz lasagna sheets ^{1,5}
- 10 oz Alfredo sauce ³
- 1 ciabatta roll ^{4,5}
- 1 romaine heart
- 2 pkts Caesar dressing ^{1,2,3,4}

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!