

DINNERLY



Family Friendly Big Batch: 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 ⁷
- 2 (4 oz) ricotta ⁷
- 2 (¾ oz) Parmesan ⁷
- 8.8 oz lasagna sheets ^{1,3}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- 1 large egg ³

TOOLS

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

ALLERGENS

Wheat (1), Egg (3), Milk (7). 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.



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**.

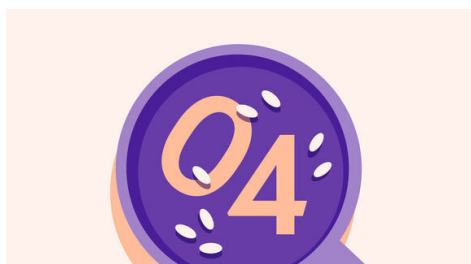


3. Mix ricotta

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**.

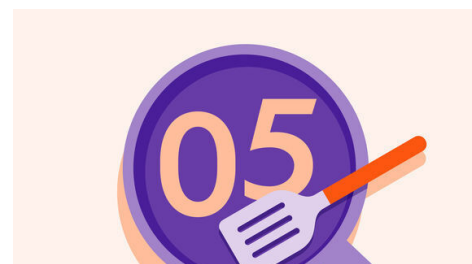
Reserve remaining cheese for step 5.



4. Assemble lasagna

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

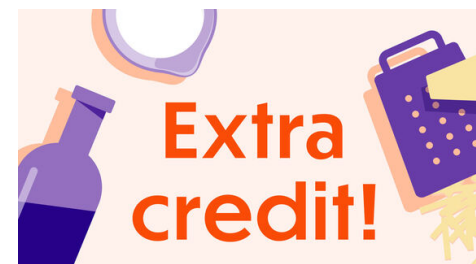
Spread a thin layer of **meat sauce** on bottom of baking dish. Place **1 lasagna noodle** over top (trim and arrange noodle to fit baking dish, if necessary). Spread a layer of meat sauce over noodle; dollop a layer of **ricotta mixture** over top. Repeat layers 4 more times, using all of the remaining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



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!



6. Rate your plate!

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