

DINNERLY



Family Friendly! Moroccan-Spiced Lasagna Pie

with Homemade Lamb Ragù



1,5h



2 Servings

If you expand your mind to what pie can be, delicious possibilities await! Take this lasagna pie as the perfect example. Earthy ras el hanout seasons ground lamb before combining with sweet tomato sauce. The lamb ragù coats spaghetti to form the base layer of the savory pie. We top it with a luxe mixture of Alfredo sauce and Parm before baking it all to perfection. We've got you covered! (2p serves 4; 4p serves 8)

WHAT WE SEND

- ¾ oz Parmesan ²
- 2 (6 oz) spaghetti ³
- 2 (10 oz) pkgs ground lamb
- ¼ oz ras el hanout
- ¼ oz granulated garlic
- 2 (8 oz) tomato sauce
- 10 oz Alfredo sauce ²

WHAT YOU NEED

- kosher salt & ground pepper
- nonstick cooking spray (optional)
- olive oil
- sugar
- 3 large eggs ¹

TOOLS

- large pot
- microplane or grater
- 8-inch springform pan
- medium saucepan

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 980kcal, Fat 49g, Carbs 85g, Protein 48g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Preheat oven to 350°F with a rack in the center. Finely grate **Parmesan**, if necessary. **Grease** an 8-inch springform pan with nonstick spray or olive oil.

Add **pasta** to **boiling water** and cook until very al dente, about 6 minutes. Drain well and set aside to come to room temperature.



2. Start ragù

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **lamb**, **1 teaspoon salt**, and **a few grinds of black pepper**; cook, breaking up into smaller pieces, until well browned and cooked through, 8–10 minutes.

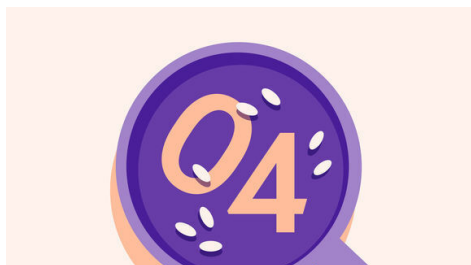
Add **ras el hanout** and ½ **teaspoon granulated garlic**; cook until fragrant.



3. Finish ragù

Add **tomato sauce**, **2 teaspoons sugar**, and **1 more teaspoon salt**. Lower heat to medium-low and simmer, stirring frequently, until **sauce** is reduced and thickened slightly, 3–5 minutes.

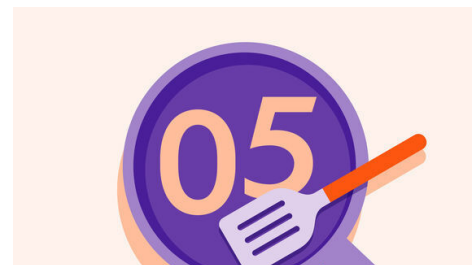
Remove from heat and add **pasta**; toss until evenly coated. Set aside to cool slightly.



4. Make topping

Scramble **3 eggs** in a small bowl. In a separate bowl, mix **Alfredo sauce** with **half of the Parmesan** and ½ **teaspoon granulated garlic**. Season to taste with **salt** and **pepper**.

Once **pasta** has cooled, add **eggs** and toss until well combined. Transfer to greased springform pan and press down to even the surface and compress the pasta.



5. Bake

Spread **Alfredo mixture** evenly over top and sprinkle with **remaining Parmesan**. Place on a sheet tray and transfer to oven. Bake until edges are bubbling, 30–35 minutes. Switch oven to broil and cook until top is browned and blistered in spots, about 1 minute (watch carefully).



6. Serve

Remove pan from oven and let rest for 15 minutes. Run a knife around the rim, unhook the springform, and cut **lasagna pie** into wedges for serving. Enjoy!