



Pork Sausage Skillet Lasagna

with Spinach & Ricotta



45min



2 Servings

Perfect for any night of the week, skillet lasagna has all the great taste of the original without the big production. Pork sausage flavors marinara sauce, which we season with Tuscan spices. We mix spinach with ricotta and Parmesan, then layer the pasta, sausage, and ricotta in one skillet and bake to a tender golden brown. Herbaceous pesto is the final touch, bringing fresh and bright flavors to this comforting meal.

What we send

- 8.8 oz lasagna sheets ^{1,3}
- 8 oz marinara sauce
- ¼ oz Tuscan spice blend
- 5 oz baby spinach
- ½ lb pkg uncased sweet Italian pork sausage
- 4 oz ricotta ²
- 2 oz basil pesto ²
- ¾ oz Parmesan ²

What you need

- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- medium ovenproof skillet

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

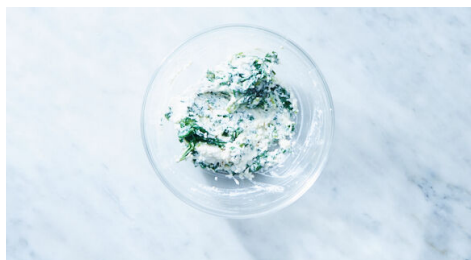
Calories 800kcal, Fat 44g, Carbs 48g, Protein 51g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Finely grate **Parmesan**, if necessary. Halve **lasagna sheets** crosswise. Then, cut 3 lasagna sheets into 4 squares each to yield 12 pasta squares (save rest for own use).

In a medium bowl, combine **marinara sauce**, **half of the Tuscan spice**, and **1 cup water**. Season to taste with **salt** and **pepper**.



4. Make cheese filling

Cut **spinach** into small pieces and return to bowl. Add **ricotta** and **half of the Parmesan**. Season to taste with **salt** and **pepper**.



2. Wilt spinach

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **spinach** and cook, stirring constantly, until just wilted, 1-2 minutes. Transfer to a second medium bowl and set aside for step 4.



5. Assemble lasagna

Spoon **⅓ cup of the sauce** back into skillet. Top with **4 pasta squares**, covering just the bottom and 1 inch up the sides. Top with another **⅓ cup sauce**, then dollop with **half of the cheese filling**. Repeat with 4 more pasta squares, **⅓ cup sauce**, and remaining cheese filling. Top with last 4 pasta squares and remaining sauce.



3. Cook sausage

Heat **1 tablespoon oil** in same skillet over medium-high. Add **sausage** and cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes. Transfer to bowl with **marinara sauce**. Season to taste with **salt** and **pepper**.



6. Bake & serve

Cover with foil and bake on center oven rack until **lasagna** is tender and **sauce** is nearly absorbed, about 20 minutes. Remove foil and bake until edges start to crisp, 5-10 minutes more. Let rest at least 15 minutes (pasta will absorb more liquid as it sits).

Serve **lasagna** drizzled with **pesto** and sprinkled with **remaining Parmesan**. Cut into wedges. Enjoy!