



ONE POT

Sausage & Ricotta Lasagna

with Almond-Arugula Salad



30-40min



2 Servings

Lasagna has a reputation for being high-maintenance and time-consuming but this skillet version comes together quicker than you can say, "that's amore." The filling is a flavor-packed combo of Italian sausage and creamy ricotta. We layer it with caramelized tomato sauce and fresh sheets of pasta, which require no pre-boiling. The result is a weeknight-friendly dish that tastes as if it's been cooking for hours.

What we send

- ¾ oz piece Parmesan ⁷
- garlic (use 2 large cloves)
- 1 pkg mozzarella ⁷
- ½ lb lasagna sheets (use 3) ^{1,3}
- 1 oz sliced almonds ¹⁵
- ½ lb pkg uncased hot Italian sausage
- 1 container ricotta ⁷
- 3 oz baby arugula
- 8 oz can tomato sauce

What you need

- olive oil
- kosher salt & pepper
- sugar
- red wine vinegar (or apple cider vinegar) ¹⁷

Tools

- box grater
- medium ovenproof skillet

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1230kcal, Fat 88g, Carbs 53g, Protein 53g



1. Prep ingredients

Preheat oven to 450°F with a rack in the lower third. Grate **Parmesan** on the large holes of a box grater. Peel and finely chop **2 large garlic cloves**. Shred **mozzarella** on the large holes of a box grater. Cut **3 of the lasagna sheets** in half lengthwise, then in half crosswise to make 12 pasta rectangles (save rest for own use).



4. Make filling

To the bowl with **sausage**, add **ricotta** and **half each of the Parmesan and mozzarella**; stir to combine.



2. Cook almonds & sausage

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **almonds** and cook, stirring, until golden, about 2 minutes. Transfer to a plate, sprinkle with **salt**, and let cool. Wipe out skillet. Add **sausage** and cook, breaking up meat into large pieces, until browned and cooked through, 5-7 minutes. Transfer sausage to a medium bowl.



5. Assemble lasagna

Pour **¼ cup sauce** back into skillet. Top with **4 of the pasta rectangles**, covering the bottom and just a bit up the sides; top with ¼ cup sauce, then dollop with **half of the filling**. Repeat with 4 more pasta rectangles, ¼ cup sauce, and remaining filling. Top with remaining pasta rectangles and sauce (it will look wet, that's OK). Press down lightly. Top with **remaining mozzarella**.



3. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Add **¼ cup tomato paste** and **¾ of the garlic**; cook, stirring, until tomato paste darkens slightly, about 1 minute. Add **1¼ cups water**; bring to a boil. Stir in **1 teaspoon each salt and sugar**. Transfer **sauce** to a heatproof bowl. Reserve skillet for step 5.



6. Bake & serve

Bake on lower rack until pasta is tender and **sauce** is nearly absorbed, 18-20 minutes. Cover; let sit 5 minutes (pasta will absorb liquid as it sits). In a bowl, whisk to combine **remaining garlic**, **1 tablespoon vinegar**, and **2 tablespoons oil**; season with **salt** and **pepper**. Add **arugula**, **almonds**, and **remaining Parmesan**; toss to combine. Serve alongside **lasagna**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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