# MARLEY SPOON



# **Family Friendly! Beef Lasagna**

with Ricotta & Mozzarella



2h



Rome wasn't built in a day, but this lasagna comes together in a night! We've got all of the usual suspects: a deeply flavorful marinara-based meat sauce, springy pasta sheets, and a decadent mixture of ricotta, mozzarella, and Parmesan. Layer upon delicious layer builds and bakes to a bubbling, cheesy masterpiece. The hard part? Waiting for the lasagna to cool before you can dig in! (2-p plan serves 4; 4-p plan serves 8)

### What we send

- 1 yellow onion
- garlic
- ½ oz fresh parsley
- 10 oz pkg grass-fed ground beef
- 2 (8 oz) marinara sauce
- 1 pkt beef broth concentrate
- 3 (3¾ oz) mozzarella <sup>2</sup>
- 2 (¾ oz) Parmesan <sup>2</sup>
- 2 (4 oz) ricotta <sup>2</sup>
- 8.8 oz lasagna sheets 1,3

## What you need

- · olive oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- nonstick cooking spray

#### **Tools**

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

#### **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**

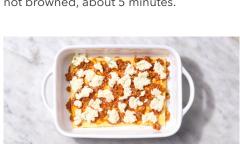
Calories 700kcal, Fat 39g, Carbs 34g, Protein 49g



## 1. Prep ingredients

Preheat oven to 375°F with a rack in the center. Finely chop **onion** and **3 large cloves garlic**. Pick **parsley leaves**, discarding stems; set aside ¼ for garnish, finely chop remaining.

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.



# 4. Assemble lasagna

Halve **lasagna sheets** crosswise (save half for own use). Grease an 8x10 or 8x8-inch baking dish with nonstick spray. Spread **a thin layer of meat sauce** on bottom of baking dish. Place **1 lasagna noodle** on top of sauce (trim and arrange noodle to fit baking dish, if necessary). Spread a layer of meat sauce over noodle; dollop **a layer of cheese mixture** over **meat sauce**.



2. Cook meat sauce

Add **beef** to saucepan; season with **salt** and **pepper**. Cook, breaking into small pieces with a spoon, until cooked through but not browned, 3-4 minutes. Add **marinara** and **broth concentrate**; bring to a simmer over high heat. Lower heat to medium-low and simmer until slightly thickened, 5 minutes.

Stir in **half the chopped parsley**; season to taste with **salt** and **pepper**.



### 3. Make cheese mixture

Meanwhile, coarsely grate mozzarella and Parmesan, if necessary. Set aside ½ cup mozzarella and 2 tablespoons Parmesan together in a bowl.

In a separate bowl, whisk 1 large egg. Stir in ricotta, remaining chopped parsley, and remaining mozzarella and Parmesan; season to taste with salt and pepper.



5. Bake lasagna

Continue building **lasagna**, repeating layers 2 more times. Place **remaining noodle** on lasagna, then finish with **remaining meat sauce** and **reserved grated mozzarella and Parmesan**.

Cover baking dish with foil and place on a rimmed baking sheet. Bake on center rack for 30 minutes.



## 6. Finish & serve

Remove foil from baking dish and continue baking until **sauce** is bubbling and **cheese** is browned, another 25-30 minutes. Let **lasagna** cool for 30 minutes.

Finely chop **reserved parsley**; sprinkle over **lasagna**. Cut into slices and serve. Enjoy!