



Creamy Pesto Lasagna with Spinach & Roasted Red Peppers



30-40min



2 Servings

Lasagna on a weeknight? It's totally doable with this easy skillet version. For the sauce, we go green instead of red, combining herby pesto and mascarpone. We layer it between fresh pasta, which (hooray!) requires no pre-boiling. Tuck in some baby spinach, roasted red peppers, and mozzarella and you've got a veggie lasagna so good, even the meat lovers will be begging for seconds.

What we send

- 8.8 oz lasagna sheets ^{2,1}
- 2 (3¾ oz) mozzarella ³
- ¾ oz Parmesan ³
- 4 oz roasted red peppers
- 5 oz baby spinach
- 3 oz mascarpone ³
- 4 oz basil pesto ³

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- box grater
- medium ovenproof skillet
- small saucepan

Allergens

Wheat (1), Egg (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1060kcal, Fat 82g, Carbs 46g, Protein 42g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Cut **3 lasagna sheets** in half lengthwise, then in half crosswise to make 12 pieces total (save rest for own use). Coarsely grate **all of the mozzarella** and **Parmesan** on the large holes of a box grater, keeping them separate. Coarsely chop **roasted red peppers**.



2. Cook spinach

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **spinach** in 2 or 3 large handfuls, stirring after each addition, and cook until spinach is just wilted, 1-2 minutes. Season to taste with **salt** and **pepper**. Transfer to a cutting board, let cool slightly, then blot with paper towel to remove excess moisture. Reserve skillet for step 4.



3. Make sauce

Heat **1 tablespoon oil** in a small saucepan over medium heat. Add **1 tablespoon flour** and cook, whisking constantly, about 1 minute. While whisking, gradually add **¾ cup water** and bring to a simmer. Remove from heat; whisk in **mascarpone, pesto, ½ teaspoon salt**, and **a few grinds of pepper** (the sauce will be thin).



4. Assemble lasagna

Spoon **¼ cup of the sauce** into reserved skillet. Top with **4 pieces of the lasagna**, covering just the bottom and 1 inch up the sides. Top pasta with another ¼ cup sauce and then top with **half each of the spinach, red peppers, and mozzarella**. Repeat with 4 more pieces of the lasagna, ¼ cup of the sauce, and remaining spinach, red peppers, and mozzarella.



5. Bake lasagna

Top with last **4 pieces of lasagna** and **remaining sauce** (it will look wet, that's OK!). Sprinkle **Parmesan** on top. Cover with foil. Bake on upper oven rack for 10 minutes. Remove foil, and continue to bake until lasagna is tender, sauce is nearly absorbed, and the top is golden brown, 10-15 minutes more.



6. Serve

Let **lasagna** sit for 5 minutes to allow pasta to absorb remaining liquid. Cut into pieces and serve. Enjoy!