



Spinach & Tomato Lasagna Rolls

with Ricotta & Basil Pesto



30-40min



2 Servings

Lasagna rolls may just become your new go-to dinner. Tomatoes and basil pesto create the perfect sauce for coating fresh pasta sheets rolled around a filling of roasted red peppers, raw baby spinach, and fresh ricotta and Parmesan cheese. There are a lot of good flavors going on here, and the dish comes together in no time—what's not to love?

What we send

- 1 shallot
- 14½ oz can whole peeled tomatoes
- 8.8 oz lasagna sheets ^{1,3}
- 4 oz basil pesto ⁷
- 2 oz roasted red peppers
- ¾ oz Parmesan ⁷
- 4 oz ricotta ⁷
- 5 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper

Tools

- medium saucepan
- microplane or grater
- medium (1½ - 2 qts) baking dish

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 37g, Carbs 49g, Protein 22g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely chop **¼ cup shallot**. Use kitchen shears to finely chop **tomatoes** directly in the can. Halve **3 lasagna sheets** (save rest) lengthwise to make 6 long pieces; cover to keep from drying out. In a small bowl, combine **1½ tablespoons oil** and **1 tablespoon of the pesto**; season with **salt** and **pepper**. Set aside for step 6.



4. Assemble lasagna rolls

Spoon **½ cup sauce** into a medium baking dish. Arrange **lasagna sheets** on a work surface. Divide **ricotta filling** evenly among sheets, spreading to cover. Spoon **1 tablespoon sauce** over each sheet, then top with **some of the spinach leaves**. Starting at short ends, roll lasagna sheets tightly over filling (it's ok if spinach sticks out). Arrange in baking dish, seam sides down.



2. Cook tomato sauce

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **chopped shallots** and cook, stirring, until just beginning to brown, about 2 minutes. Add **tomatoes, ½ cup water**, and a **pinch of salt**; bring to a boil over high heat. Remove from heat and stir in **remaining pesto**; season to taste with **salt** and **pepper**.



5. Top lasagna rolls

Spoon **remaining tomato sauce** over **lasagna rolls**, then sprinkle with **remaining Parmesan**.



3. Prep ricotta filling

Finely chop **roasted red peppers**. Finely grate **Parmesan**, if necessary. In a medium bowl, combine **ricotta, roasted red peppers, half of the Parmesan**, and **1 tablespoon oil**; season to taste with **salt** and **pepper**.



6. Bake & serve

Bake on center oven rack until **pasta** is tender, **cheese** is golden, and **sauce** is reduced, about 15 minutes. Cover and let sit for 5 minutes before serving. (The pasta will absorb any excess liquid as it sits.) Serve **spinach and tomato lasagna rolls** with **reserved pesto oil** drizzled over top. Enjoy!