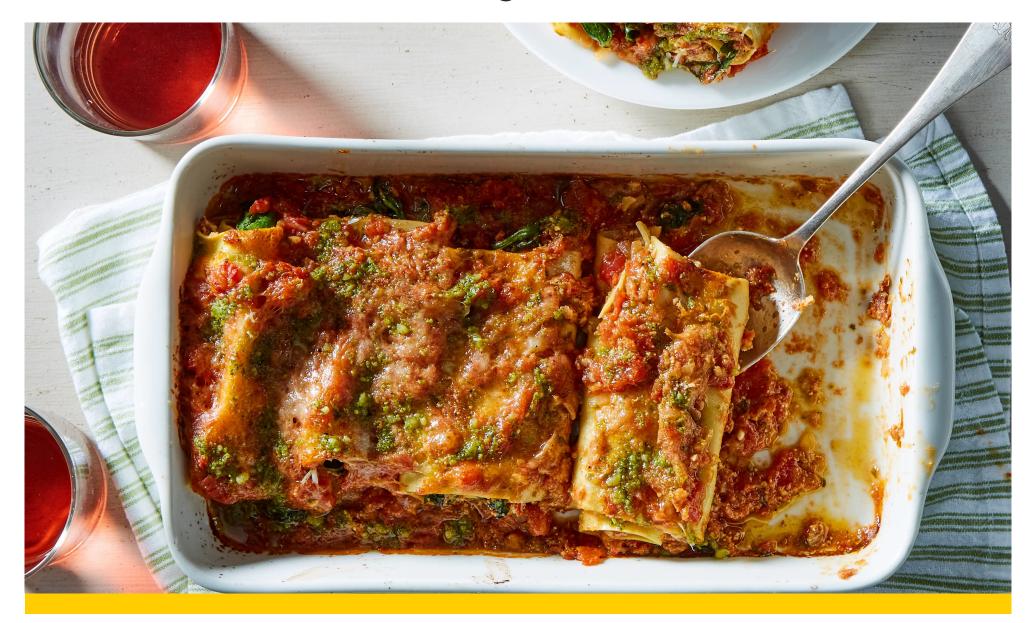
# MARLEY SPOON



## 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 <sup>1,2</sup>
- 4 oz basil pesto <sup>3</sup>
- 2 oz roasted red peppers
- +  $\frac{3}{4}$  oz Parmesan <sup>3</sup>
- 4 oz ricotta <sup>3</sup>
- 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

Egg (1), Wheat (2), Milk (3). 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, combine1½ tablespoons oil and 1 tablespoon of the pesto; season with salt and pepper. Set aside for step 6.



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**.



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**.



4. Assemble lasagna rolls

Spoon <sup>1</sup>/<sub>2</sub> 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.



5. Top lasagna rolls

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



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!