



Creamy Spring Vegetable & Pesto Lasagna

with Asparagus & Swiss Chard



2h



2 Servings

White lasagna is more elusive than its well known red counterpart, but it's no less delicious. This lasagna is all about the sauce—butter, flour, evaporated milk, fontina, and mozzarella combine for the silkiest concoction. A hearty filling of shallot, Swiss chard, ricotta, pesto, and Parmesan layers between lasagna noodles and white sauce. We top it off with more mozzarella and Parm to bake to a cheesy, bubbling masterpiece.

What we send

- 1 shallot
- garlic
- 1 bunch Swiss chard
- ½ lb asparagus
- 2 (3¾ oz) mozzarella ²
- 12 oz evaporated milk ²
- 2 (2 oz) shredded fontina ²
- 2 (4 oz) ricotta ²
- 2 oz basil pesto ²
- 2 (¾ oz) Parmesan ²
- 8.8 oz lasagna sheets ^{1,3}

What you need

- kosher salt & ground pepper
- 4 Tbsp unsalted butter ²
- large egg yolk ¹
- all-purpose flour ³

Tools

- 7"x10" or 8"x8" baking dish
- large saucepan

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 850kcal, Fat 51g, Carbs 54g, Protein 46g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **shallot** and **2 teaspoons garlic**. Strip **Swiss chard leaves** from **stems**; finely chop leaves and stems, keeping separate. Trim and discard woody ends from **asparagus**; cut asparagus into ½-inch pieces. Cut **half of the mozzarella** into ½-inch cubes; cut remaining mozzarella into ¼-inch slices.



2. Cook chard

In a large saucepan, melt **2 tablespoons butter** over medium heat. Add **shallots and garlic**; cook until softened, 2 minutes. Add **chard stems**; increase heat to medium-high. Cook, stirring frequently, until stems are softened, 2-3 minutes. Add **chard leaves** in batches and cook, stirring frequently until wilted and tender, another 2-3 minutes. Season to taste with **salt and pepper**.



3. Begin white sauce

Transfer **chard** to a medium bowl and cool to room temperature.

Wipe out saucepan. Melt **2 tablespoons butter** over medium heat. Add **2 tablespoons flour** and cook, whisking frequently, until pale golden brown, 1-2 minutes; increase heat to medium-high. Whisking constantly, slowly drizzle in **1 cup each of evaporated milk and water**.



4. Add cheese; mix filling

Continue to cook **sauce**, whisking frequently, until mixture comes to a boil and thickens. Remove from heat and add **fontina** and **cubed mozzarella**; whisk until melted and smooth. Season to taste with **salt and pepper**.

To bowl with **chard**, add **ricotta**, **pesto**, **half of the Parmesan**, and **1 large egg yolk**. Mix until combined; season to taste with **salt and pepper**.



5. Assemble lasagna

Grease a 7"x10" or 8"x8" baking dish with nonstick spray. Halve **lasagna sheets** crosswise (save half for own use). Spread **¼ cup white sauce** on bottom of dish. Lay **1 noodle** on top (trim and arrange to fit dish as needed). Top with **⅓ each of chard mixture, asparagus, and white sauce**. Continue layering pasta, chard mixture, asparagus, and white sauce until ingredients are finished.



6. Bake & serve

Lay **sliced mozzarella** over top of **lasagna**; sprinkle with **remaining Parmesan**. Cover dish with aluminum foil; place on a rimmed baking sheet. Bake on center rack for 20 minutes. Remove foil and continue baking until **sauce** is bubbling and **cheese** is browned, another 20 minutes.

Rest **lasagna** for at least 15 minutes before serving. Enjoy!