

DINNERLY



Weeknight 3-Cheese Lasagna with Garlicky Marinara Sauce

 20-30min  2 Servings

Much like your favorite pair of jeans, lasagna will never go out of style. But, we love a good makeover and this one includes a cheesy combination of ricotta, Parmesan, and fontina layered with garlicky tomato sauce for a one pan meal. Because, less dishes to wash is our ideal situation. We've got you covered!

WHAT WE SEND

- ¾ oz piece Parmesan ⁷
- ¾ oz fontina ⁷
- garlic (use 2 large cloves)
- ½ lb lasagna sheets (use half) ^{1,3}
- 1 container ricotta ⁷
- 1 can whole peeled tomatoes
- Italian seasoning (use 1 tsp)

WHAT YOU NEED

- 1 large egg yolk ³
- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- box grater
- medium ovenproof skillet

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 500kcal, Fat 24g, Carbs 48g, Protein 23g



1. Prep cheese & pasta

Preheat oven to 450°F with a rack in the center. Coarsely grate **Parmesan** on the large holes of a box grater into a medium bowl, then coarsely grate **fontina** into a small bowl. Peel and finely chop **2 teaspoons garlic**. Stack **3 of the lasagna sheets**, then cut into quarters to make 12 pasta squares total. Cover with a damp paper towel to keep from drying out; set aside until step 4.



2. Make ricotta filling

To bowl with **Parmesan**, add **ricotta**, **1 large egg yolk**, **½ teaspoon salt**, and **a few grinds of pepper**. Stir to combine.



3. Make marinara sauce

Cut **tomatoes** in the can with kitchen shears until finely chopped. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **chopped garlic**; cook until fragrant, 1 minute. Add tomatoes, **1 teaspoon each of the Italian seasoning and sugar**, and **¾ cup water**; bring to a boil. Cook until slightly thickened, 3–5 minutes. Season to taste with **salt and pepper**.



4. Assemble lasagna

Transfer **about 1 cup of the marinara sauce** to a heatproof bowl. Top sauce in skillet with **6 of the pasta squares**, covering the bottom and 1 inch up the sides. Dollop **ricotta mixture** over pasta, then top with **remaining 6 pasta squares** and **remaining marinara sauce** (it will look wet, that's ok). Sprinkle all over with **fontina**.



5. Bake lasagna & serve

Bake **lasagna** on center oven rack until **noodles** are tender and **sauce** is nearly absorbed, about 20 minutes. Cover and let sit 5 minutes before serving. Enjoy!



6. Feeding a crowd?

Add a chopped side salad. Whisk together a quick dressing of red wine vinegar, olive oil, salt, pepper, and a little Dijon mustard and honey. Then toss in chopped romaine, cherry tomatoes, red onions, and cucumbers.