




## Creamy Pesto Lasagna

with Spinach & Roasted Red Peppers

 30-40min  2 Servings

Mascarpone is a soft Italian cheese, known for its ultra creamy texture and light, slightly sweet, taste. We pair mascarpone with herby basil pesto, coming together to create a decadent sauce for fresh lasagna noodles. The noodles are layered with the creamy pesto sauce, fresh baby spinach, and roasted red peppers for a veggie lasagna so good, even the meat lovers in your life will want seconds...

## What we send

- baby spinach
- roasted red pepper

## What you need

### Tools

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Energy 1010.0kcal, Fat 73.0g, Proteins 29.0g, Carbs 55.0g



### 1. Prep ingredients

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



### 4. Assemble lasagna

Spoon **¼ cup sauce** into reserved skillet. Top with **4 pieces of lasagna noodles**, covering just the bottom and 1-inch up the sides. Top pasta with another **¼ cup sauce** and then top with **½ the spinach, red peppers**, and **mozzarella**. Repeat with 4 more pieces lasagna, **¼ cup sauce**, and remaining spinach, red peppers, and mozzarella.



### 2. Cook spinach

Heat **1 tablespoon oil** in a medium 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.



### 5. Bake lasagna

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



### 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**, then bring to a simmer. Remove from heat, then whisk in **mascarpone, pesto, ½ teaspoon salt**, and **several grinds of pepper** (sauce will be thin).



### 6. Serve

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