



DINNERLY



LOW CALORIE

FAST

Broken Lasagna Pasta with Parmesan Zucchini

 30-40min  4 Servings

It's a well known fact on the internet where everything is true that the most famous lasagna lover in history is Garfield the cat. He is also notoriously lazy, but happens to love one of the most labor-intensive pasta dishes out there. Go figure. We think he would be truly pleased with this dish because it scratches that lasagna itch, but with at least half of the time and effort. We've got you...

WHAT WE SEND

- canned whole-peeled tomatoes
- zucchini
- Italian seasoning
- lasagna noodles ^{1,3}
- ricotta ⁷
- Parmesan ⁷
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- colander
- pot
- saucepan
- rimmed baking sheet

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 640kcal, Fat 22g, Carbs 81g, Proteins 29g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Peel and finely chop **3 teaspoons garlic**. Finely grate **all of the Parmesan**. Cut **tomatoes** in the can with kitchen shears until finely chopped. Trim stem ends from **zucchini**, cut in half crosswise, then cut each half lengthwise into ½-inch wedges.



2. Cook sauce

Heat **remaining chopped garlic** and **2 tablespoons oil** in a medium saucepan over medium-high; cook until fragrant, about 2 minutes. Add **tomatoes**, **½ cup water**, **1 teaspoon Italian seasoning**, and **1 teaspoon sugar**; bring to a boil. Season to taste with **salt** and **pepper**. Reduce heat to medium and simmer until reduced to 3½ cups, about 10 minutes. Cover to keep warm.



3. Broil zucchini

Meanwhile, preheat broiler with a rack in the top position. On a rimmed baking sheet, toss **zucchini wedges** with **2 teaspoons oil**; season with a **pinch each salt and pepper**. Spread into an even layer and top with **half of the remaining Parmesan**. Broil on top rack until tender and browned in spots, 3–6 minutes (watch closely).



4. Season ricotta

In a medium bowl, combine **ricotta**, **½ teaspoon garlic**, and **¼ of the grated Parmesan**; season to taste with **salt** and **pepper**. Stack the **lasagna noodles** and cut lengthwise into 4 long strips, then cut each stack of strips crosswise into 3 pieces.



5. Finish pasta & serve

Add **pasta** to boiling water and cook until al dente, stirring to avoid sticking, 2–3 minutes. Drain well and return pasta to pot off heat. Add **sauce** and toss gently until coated; season to taste with **salt** and **pepper**. Top **broken lasagna pasta** with **dollops of ricotta**, **a drizzle of oil**, and **remaining Parmesan**. Serve with **Parmesan zucchini** alongside. Enjoy!



6. Take it to the next level

For even more lasagna feels, assemble the finished pasta in step 5 in a casserole dish. Top with melty cheese like mozz, fontina, or stracchino, and broil 2–3 minutes until browned and bubbly.