



DINNERLY



NO ADDED GLUTEN

LOW CARB

No-Noodle Beef Lasagna with Zucchini & Ricotta

 30-40min  4 Servings

Remember that bird on tv that used to talk about the best part of the pizza, without the pizza? Well, here we're giving you the best part of the lasagna, without the lasagna. Feel good about diving into this "lasagna"—decked out with a savory grass-fed beef meat sauce, two types of cheeses, and...sneaky zucchini "noodles." We've got you covered!

WHAT WE SEND

- garlic
- italian seasoning
- zucchini
- Parmesan ⁷
- tomato sauce
- ricotta ⁷
- ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar

TOOLS

- ovenproof skillet
- microplane or grater
- rimmed baking sheet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 45g, Carbs 16g, Proteins 47g



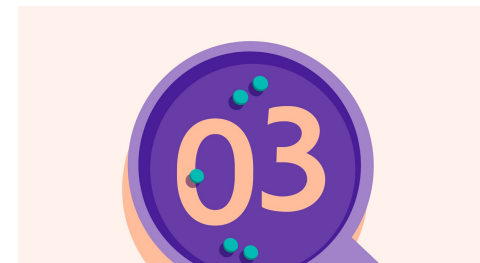
1. Broil zucchini

Preheat broiler with top rack 6 inches from heat source. Trim stem ends from **zucchini**, then slice lengthwise into ¼-inch planks. On a rimmed baking sheet, toss zucchini with **3 tablespoons oil** and a **generous pinch each salt and pepper**. Broil on top rack until zucchini is lightly browned and slightly softened, 3–5 minutes per side (watch closely).



2. Brown meat

Finely grate **all of the Parmesan**. Peel and finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** in a large skillet over medium-high. Add **beef** and a **pinch of salt**; cook, until browned, breaking up into smaller pieces, 3–5 minutes. Stir in garlic and **2 teaspoons of the Italian seasoning**; cook 1 minute. Pour off **all but 2 tablespoons fat** from skillet.



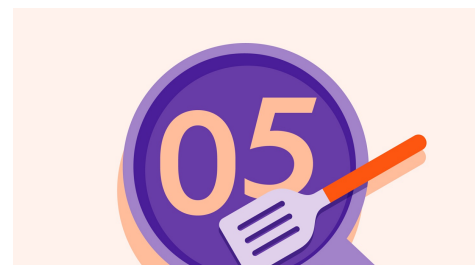
3. Finish meat sauce

Add **tomato sauce**, **½ cup water**, and a **pinch each salt, pepper, and sugar** to same skillet. Bring to a simmer and cook until sauce is thickened to about 3 cups, about 5 minutes. Stir in **half of the grated Parmesan**, then season to taste with **salt and pepper**. Transfer meat sauce to a measuring cup.



4. Assemble lasagna

In a medium bowl, whisk together **all of the ricotta**, **1 egg**, **remaining Parmesan**, and a **generous pinch each salt and pepper**. Pour **⅓ cup meat sauce** into bottom of skillet. Line skillet with **half of the zucchini**, then top with **half of the meat sauce**. Repeat with remaining zucchini and sauce. Dollop **ricotta mixture** evenly over top.



5. Broil lasagna & serve

Drizzle **oil** over lasagna, then broil on top oven rack until **ricotta mixture** is golden brown and bubbling, 2–3 minutes (watch closely). Allow **lasagna** to rest 5 minutes before cutting and serving. Enjoy!



6. Take it to the next level

You're going to want to sop up all the goodness of this sauce, so go ahead and make a batch of toasted garlic bread!