



## Red Pepper Skillet Lasagna

with Creamy Parmesan Kale Salad



30-40min



2 Servings

Kale is a dark leafy green, full of good for you vitamins and minerals. Kale is delicious steamed, sautéed, roasted, and eaten raw in salads, like this creamy Parmesan kale salad. Massaging the kale when tossing with the dressing helps to make the leaves more tender.

## What we send

- tomato paste
- fresh basil
- Tuscan kale
- garlic

## What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

## Tools

- box grater or microplane
- medium ovenproof skillet

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

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1070.0kcal, Fat 45.0g, Proteins 47.0g, Carbs 88.0g



### 1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and finely chop **1 teaspoon garlic**. Finely grate **Parmesan** on the small holes of a box grater, and coarsely grate **mozzarella** on the large holes, keeping cheeses separate. Cut **3 lasagna sheets** in half lengthwise, then in half crosswise to make 12 pieces total (save rest for own use).



### 4. Assemble lasagna

Spread **¼ cup of the sauce** into bottom of same skillet. Top with **4 pieces of the cut noodles**, covering just the bottom and 1-inch up the sides. Top noodles with another ¼ cup of the sauce, then top with **half of the ricotta mixture**. Repeat with 4 more pieces of the cut noodles, ¼ cup of the sauce, and remaining filling.



### 2. Make filling & prep sauce

In a medium bowl, combine **ricotta**, **half each of the Parmesan and mozzarella**, **1 teaspoon salt**, and **a few grinds pepper**. Pick **basil leaves** from stems, discarding stems. Reserve a few whole leaves for serving, then stack, roll, and finely chop remaining leaves. In a second medium bowl, whisk together **pesto**, **2 tablespoons of the tomato paste**, and **1 cup water**.



### 5. Bake lasagna

Top with **remaining 4 pieces of the cut noodles** and **remaining sauce**. Sprinkle **remaining mozzarella** on top. Bake on the center oven rack until **lasagna** is tender and sauce is nearly absorbed, 15-20 minutes. Let sit 5 minutes before serving. The pasta will absorb extra liquid as it sits.



### 3. Cook tomato sauce

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **¾ teaspoon garlic** and cook until fragrant, 30 seconds. Add **pesto mixture** and **chopped basil**. Bring to a boil. Reduce heat to low. Cook until reduced to 1¼ cups, 3-4 minutes (sauce will be thin). Season to taste with **salt** and **pepper**. Pour **sauce** into a liquid measuring cup or a small bowl.



### 6. Make salad & serve

Strip **kale leaves** from stems, discarding stems; stack leaves, then cut into 1-inch thick ribbons. In a medium bowl, whisk together **sour cream**, **1 tablespoon each vinegar and oil**, and **remaining garlic**. Season to taste with **salt** and **pepper**. Add **kale** and **remaining Parmesan**; toss to combine. Garnish **lasagna** with **basil leaves** and serve alongside **salad**. Enjoy!