



Red Pepper Skillet Lasagna

with Creamy Parmesan Kale Salad



30-40min



4 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

- fresh basil
- tomato paste
- garlic
- Tuscan kale

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- box grater or microplane
- large 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 750.0kcal, Fat 39.0g, Proteins 34.0g, Carbs 50.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Peel and finely chop **2 teaspoons garlic**. Finely grate **Parmesan** on the small holes of a box grater, and coarsely grate **mozzarella** on the large holes, keeping cheeses separate. Cut **lasagna sheets** in half lengthwise, then in half crosswise to make 24 pieces total.



4. Assemble lasagna

Spread **½ cup of the sauce** into bottom of same skillet. Top with **8 pieces of the cut noodles**, covering just the bottom and 1-inch up the sides. Top noodles with another ½ cup of the sauce, then top with **half of the ricotta mixture**. Repeat with 8 more pieces of the cut noodles, ½ cup of the sauce, and remaining filling.



2. Make filling & prep sauce

In a medium bowl, combine **all of the ricotta**, **half each of the Parmesan and mozzarella**, **1½ teaspoons salt**, and **several grinds of pepper**. Pick **basil leaves** from stems, discard stems. Reserve a few whole leaves for serving; stack, roll, and finely chop remaining leaves. In a second bowl, whisk together **all of the pesto**, **¼ cup tomato paste**, and **1¾ cups water**.



5. Bake lasagna

Top with **remaining 8 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 **1½ tablespoons oil** in a large skillet over medium-high. Add **1½ teaspoons 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 2 cups, about 4 minutes (sauce will be thin). Season to taste with **salt** and **pepper**. Pour **sauce** into a liquid measuring cup or a medium bowl.



6. Make salad & serve

Strip **kale leaves** from stems, discard stems. Stack leaves; cut into 1-inch thick ribbons. In a large bowl, whisk together **all of the sour cream**, **2 tablespoons 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**. ...