





White & Green Skillet Lasagna

with Tomato Basil Salad

 30-40min  2 Servings

This recipe is dangerous because once you've tasted fresh lasagna sheets, it'll be difficult to ever go back to the dried ones! They cook like a dream right in the skillet along with the creamy white sauce—no pre-boiling or extra pots necessary! The hearty mustard greens scattered throughout are a nutritional addition, along with the tomato-basil salad, which is an oldie-but-a-goodie! Cook, rel...

What we send

- garlic
- mustard greens
- fresh basil
- plum tomatoes
- dark balsamic vinegar

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- box grater or microplane
- medium ovenproof skillet
- small saucepan

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

Calories 560.0kcal, Fat 28.8g, Proteins 21.3g, Carbs 52.0g



1. Prep ingredients & sauce

Preheat oven to 400°F with rack in upper third. Finely chop **mustard greens and stems**. Peel and thinly slice **2 large cloves garlic**. Grate **mozzarella** on largest holes of box grater. Bring **1¼ cups water** to a boil in a small saucepan. Remove from heat and whisk in **cream cheese**, **¾ teaspoon salt**, and **a few grinds pepper**. Continue to whisk until smooth.



4. Finish assembly & bake

Top with **remaining lasagna noodles**. Pour **remaining sauce** over top. Using a spatula, press down on **lasagna** to make sure noodles are fully submerged (you may need to tuck in some of the ends). Sprinkle top with **remaining mozzarella**. Cover skillet tightly with aluminum foil and bake in the oven until **noodles** are tender and **sauce** is bubbling, about 20 minutes.



2. Cook greens

Place **sliced garlic** and **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Toast garlic until lightly brown, about 1 minute, then add **chopped greens** (by the handful, if necessary) and **½ teaspoon salt**. Cook until greens are bright green and wilted, about 3-4 minutes. Transfer to a bowl and reserve skillet (no need to wipe clean).



5. Make salad

Meanwhile, thinly slice **tomatoes** ¼-inch thick. Pick and stack **basil leaves**, roll up like a cigar, and slice crosswise into very thin strips. Arrange **tomatoes** on a plate. Season with **salt** and **pepper**. Drizzle with **vinegar** and **1 tablespoon olive oil**. Top with **half of the basil**.



3. Assemble lasagna

Spoon **¼ cup cream sauce** into the same skillet and spread to coat bottom. Top with **2 lasagna sheets** (they will overlap a bit). Top with **½ cup more sauce**, **half of the cooked greens**, and **⅓ of the grated mozzarella**. Sprinkle with **salt** and **pepper**. Repeat with another **2 lasagna noodles** and top with same amounts of **sauce**, **greens**, and **mozzarella**.



6. Broil & serve

Remove foil from **lasagna**. Switch oven to broil; return skillet to the oven and broil until lightly browned and crisp on top, 3-4 minutes (watch closely). Let lasagna sit for 5 minutes, before topping with **remaining basil**, and cutting into wedges. Serve with **tomato salad** alongside. Enjoy!