



Product Spotlight: Ricotta

Ricotta means re-cooked. It is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product of cheese making, usually thrown away, so ricotta is a great sustainable product!



Super Green Lasagne

with Lemon & Basil Ricotta

This super green lasagne is a luscious version of the classic with a healthy twist, packed with green veggies and ricotta flavoured with fresh basil and lemon, a comforting and warming dish through the last of winter.



30 minutes



4 servings



Vegetarian

18 August 2023

Presto Pesto!

Use the flaked almonds, lemon juice and basil to make pesto. Layer on top of filling in the lasagne. Bonus points if you have parmesan at home to add to the pesto!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	19g	58g

FROM YOUR BOX

LEEK	1
ZUCCHINI	1
GARLIC CLOVES	2
LEMON	1
BASIL	60g
KALE	1 bunch
RICOTTA	1 tub
LASAGNE SHEETS	5-pack
ROCKET LEAVES	120g
FLAKED ALMONDS	1 packet

FROM YOUR PANTRY

oil/butter for cooking, olive oil, salt, pepper,
1 stock cube of choice

KEY UTENSILS

large frypan, food processor, oven dish

NOTES

Spare cheese? Sprinkle it over the top of your lasagne! Parmesan, mozzarella and cheddar would all make great additions.

No gluten option – Lasagne sheets are replaced with GF lasagne sheets.



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1. SAUTÉ THE VEGETABLES

Set oven to 220°C.

Heat a large frypan over medium-high heat with **oil** or **butter**. Thinly slice leek, grate zucchini and crush garlic cloves. Add to pan and sauté for 5 minutes until leek has softened.



2. SIMMER THE VEGETABLES

Zest lemon (set aside for step 3).

Add **stock cube**, **1 cup water** and juice from 1/2 lemon (reserve remaining for step 5) to frypan. Cook for 2 minutes. Season to taste with **salt and pepper**.



3. MAKE THE RICOTTA FILLING

Roughly tear basil and kale leaves. Add to food processor and blend until shredded. Add ricotta and lemon zest. Blend until kale is completely shredded and incorporated into ricotta.



4. BAKE THE LASAGNE

Spread a layer of ricotta filling in the base of oven dish, add a layer of lasagne sheets. Repeat with vegetables, remaining ricotta filling and lasagne sheets. Finish with a layer of filling (see notes). Drizzle over **oil**. Bake in oven for 10-15 minutes until golden.



5. TOSS THE ROCKET LEAVES

Add rocket leaves to a large bowl. Toss with juice from remaining lemon, **1 tbsp olive oil** and flaked almonds.



6. FINISH AND SERVE

Serve lasagne tableside alongside tossed rocket leaves.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

