



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 bright dish.



40 minutes



2 servings



Vegetarian

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
	19g	31g	50g

FROM YOUR BOX

LEEK	1
ZUCCHINI	1
GARLIC CLOVE	1
LEMON	1
BASIL	60g
KALE LEAVES	3
RICOTTA	1 tub
LASAGNE SHEETS	1 packet
ROCKET LEAVES	60g
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.



Scan the QR code to
submit a Google review!



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 dressed **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**

