



Product Spotlight: Ricotta

Ricotta means re-cooked. It is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



Ratatouille Lasagne with Ricotta

Hearty vegetarian lasagne packed with ratatouille veggies and ricotta, assembled with layers of fresh lasagne sheets and topped with melted mozzarella and fresh basil.



45 minutes



4/6 servings



Vegetarian

Make cannelloni

Combine zucchini, capsicum, eggplant, carrots and ricotta in a bowl, season well. Spoon mixture into lasagne sheets and roll into tubes. Place in an oven dish, pour over sugo and top with cheese.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	20g	13g	44g

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	1
EGGPLANT	1	1
YELLOW CAPSICUM	1	2
CARROTS	2	3
ZUCCHINI	1	2
TOMATO SUGO	1 jar	2 jars
FRESH BASIL	1 packet	2 packets
RICOTTA	250g	2 x 250g
LASAGNE SHEETS	5-pack	5pk + 3pk
SHREDDED MOZZARELLA	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, balsamic vinegar, dried oregano

KEY UTENSILS

large frypan, oven dish

NOTES

To check if the pasta is cooked, insert a knife into the lasagne to feel if the pasta is al dente.

No gluten option - lasagne sheets are replaced with GF fresh lasagne sheets.



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1. SAUTÉ THE ONION

Set oven to 220°C.

Heat a large frypan with **oil** over medium-high heat. Dice and add **onion**. Cook for 3 minutes and season with **1-2 tbsp dried oregano, salt and pepper**.



4. ADD THE RICOTTA

Chop or pick **basil** leaves.

Stir in **ricotta**, half of the **basil** and **1 tbsp balsamic vinegar**. Adjust seasoning with **salt and pepper**. Add more water if needed.

6P - stir in ricotta, half of the basil and 2 tbsp balsamic vinegar.



2. ADD THE VEGETABLES

Dice **eggplant** and **capsicum**, grate **carrots** and **zucchini**. Add to pan as you go. Pour in **1/2 cup water**. Cover and cook for 5 minutes.

6P - pour in 3/4 cup water.



5. ASSEMBLE THE LASAGNE

Spread a layer of **ratatouille sauce** in an oven dish, add a layer of **lasagne sheets**. Repeat and finish with **mozzarella cheese**. Bake in oven for 10-15 minutes or until golden (see notes).



3. SIMMER THE SAUCE

Stir in **tomato sugo** and **1/2 jar water**. Simmer uncovered for 6-8 minutes or until veggies are softened. Stir occasionally.

6P - stir in tomato sugo and 3/4 jar water.



6. FINISH AND SERVE

Cut **lasagne** into even size portions to serve at the table. Garnish with remaining fresh **basil** 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

