

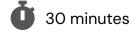


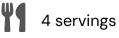


# Super Green Lasagne

# 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.







# 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!

TOTAL FAT CARBOHYDRATES

38g

35g

82g

#### **FROM YOUR BOX**

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

#### 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.





# 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



