



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

A luscious green lasagne layered with leek, zucchini and kale in a lemon and basil ricotta, served with a dressed rocket salad.



40 minutes



4/6 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
4/6 Person:	25g/29g	21g/26g	38g/43g

FROM YOUR BOX

	4 PERSON	6 PERSON
LEEK	1	1
ZUCCHINI	1	2
GARLIC CLOVES	2	3
LEMON	1	2
BASIL	60g	2 x 60g
KALE LEAVES	5	8
RICOTTA	500g	2 x 500g
LASAGNE SHEETS	1 packet	2 packets
ROCKET LEAVES	120g	120g
FLAKED ALMONDS	2 x 20g	2 x 20g

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.

Toast flaked almonds in a dry frypan until golden, if desired.

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 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) to frypan. Cook for 2 minutes. Season to taste with **salt and pepper**.

6P – zest 2 lemons. Use 1 1/2 cup water and juice from 1 lemon (reserve remaining).



3. MAKE THE RICOTTA FILLING

Roughly tear **basil** and **kale leaves**. Add to a food processor and blend until finely chopped. Add **ricotta** and **lemon zest**, then blend until smooth.



4. BAKE THE LASAGNE

Spread a layer of **ricotta filling** in the base of an oven dish, then add **lasagne sheets**. Repeat with **vegetables**, remaining **ricotta filling** and **lasagne sheets**. Finish with a layer of filling, drizzle with **oil** and bake for 10–15 minutes until golden (see notes).



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** (see notes).

6P – toss with juice from 1/2 lemon.



6. FINISH AND SERVE

Serve **lasagne** tableside alongside dressed **rocket salad**.

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