




Product Spotlight: Ricotta


Ricotta (meaning re-cooked) is a fresh, soft Italian cheese. Instead of whole milk, ricotta is made with whey, a liquid by-product in cheese making that's usually discarded – in other words a great sustainable product!



Spinach and Ricotta Lasagne Rolls

Ricotta cheese mixed with bright lemon zest and grated veggies rolled up in fresh lasagne sheets and baked in tomato sauce.

 35 minutes

 2 servings

 Vegetarian

Spice it up!

If you want to add extra flavour to this dish, try grating some parmesan cheese into the ricotta mix and add dried chilli flakes to taste.

Per serve: **PROTEIN** 23g **TOTAL FAT** 9g **CARBOHYDRATES** 75g

FROM YOUR BOX

ZUCCHINI	1
CARROT	1
BABY SPINACH	120g
LEMON	1
RICOTTA	1 tub
FRESH LASAGNE SHEETS	1 packet
TOMATO PASSATA	1 jar
BASIL	1 packet

FROM YOUR PANTRY

salt, pepper

KEY UTENSILS

oven dish

NOTES

Use a food processor with grater attachment if you have one for faster preparation time.

For extra cheesy-goodness, top the lasagne with grated cheddar cheese, mozzarella or parmesan.

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



1. PREPARE THE VEGETABLES

Set oven to 220°C.

Grate **zucchini** and **carrot** into a large bowl (see notes). Squeeze out any excess liquid. Finely slice **spinach**, **zest lemon** and add to bowl.



2. ADD THE RICOTTA

Add **ricotta** to bowl along with **salt and pepper**. Mix until well combined.



3. PREPARE THE LASAGNE

Lay out **lasagne sheets** and spread even amounts of filling across the sheets. Roll up each sheet and cut into 4 pieces.



4. BAKE THE LASAGNE

Pour **1/2 the passata** into the base of an oven dish. Arrange lasagne rolls in dish. Pour over remaining passata. Bake for 15-20 minutes until filling is warmed through.



5. FINISH AND SERVE

Wedge lemon. Top lasagne with fresh **basil leaves**. Serve at the table with lemon wedges (see notes).



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