



**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** 18g **CARBOHYDRATES** 42g

FROM YOUR BOX

| | |
|----------------|----------|
| ZUCCHINI | 1 |
| CARROT | 1 |
| BABY SPINACH | 120g |
| LEMON | 1 |
| RICOTTA | 1 tub |
| LASAGNE SHEETS | 3-pack |
| TOMATO PASSATA | 1 jar |
| BASIL | 1 packet |

FROM YOUR PANTRY

salt, pepper, dried Italian herbs

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 **1 tbsp Italian herbs, 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 jar passata** into the base of an oven dish. Arrange **lasagne rolls** in dish. Pour over **remaining passata** (see notes). Bake for 25 minutes until **lasagne sheets** are cooked and **filling** is warmed through.



5. FINISH AND SERVE

Wedge **lemon**. Top **lasagne** with **fresh basil leaves**. Serve at the table with **lemon wedges**.



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