

**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.

### 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.*

35 minutes

4/6 servings

Vegetarian

Per serve : PROTEIN TOTAL FAT CARBOHYDRATES  
23g 19g 43g

## FROM YOUR BOX

	4 PERSON	6 PERSON
ZUCCHINIS	2	3
CARROTS	2	3
BABY SPINACH	120g	2x 120g
LEMON	1	2
RICOTTA	2 tubs	3 tubs
LASAGNE SHEETS	5-pack	3-pack + 5-pack
TOMATO PASSATA	1 jar	2 jars
BASIL	1 packet	2 packets

## 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 **carrots** 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 **2 tbsp Italian herbs, salt and pepper**. Mix until well combined.

**6P - add 3 tbsp Italian herbs.**



### 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

Mix **passata** with **1/4 cup water**. Pour **1/2** into 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.

**6P - mix passata with 1/3 cup water.**

### 5. FINISH AND SERVE

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



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