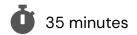






# Spinach and Ricotta Lasagne Rolls

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





4 servings



# 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.

TOTAL FAT CARBOHYDRATES

18g

64g

#### FROM YOUR BOX

ZUCCHINIS	2
CARROTS	2
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 **zucchinis** 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 **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

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. 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).





