



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!



L4 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 sugo.

 35 minutes

 4 servings

 Vegetarian

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Spice it up!

If you are looking to add some extra flavour to this dish try grating some Parmesan cheese into the ricotta mix and dried chilli flakes to taste.

Per serve: **PROTEIN** 18g **TOTAL FAT** 9g **CARBOHYDRATES** 64g

FROM YOUR BOX

ZUCCHINI	1
CARROTS	2
ENGLISH SPINACH	1 bunch
LEMON	1
RICOTTA	1 tub
LASAGNE SHEETS	5-pack
TOMATO SUGO	1 jar
BASIL	1 packet

FROM YOUR PANTRY

salt, pepper

KEY UTENSILS

oven dish

NOTES

Be sure to thoroughly wash your spinach as it can sometimes have sand and dirt attached.

No gluten option – lasagne sheets are replaced with gluten free lasagne sheets.



1. PREPARE VEGETABLES

Set oven to 220°C.

Grate zucchini and carrots into a large bowl. Squeeze out any excess liquid. Finely slice spinach (see notes), 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 sugo with **1/4 cup water**. Pour 1/2 in base of oven dish. Arrange lasagne rolls in dish. Pour over remaining sugo. 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.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

