



# BEEF RAGÙ ZUCCHINI “LASAGNA”

with Ricotta and Parmesan

## INGREDIENTS

4 PERSON | 8 PERSON



1 | 2  
Onion



2 | 4  
Zucchini



2 TBSP | 4 TBSP  
Flour  
Contains: Wheat



10 oz | 20 oz  
Ground Beef\*\*



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 2 TBSP  
Italian Seasoning



13.76 oz | 27.52 oz  
Crushed Tomatoes



2 | 4  
Beef Stock  
Concentrates



12 oz | 24 oz  
Ricotta Cheese  
Contains: Milk



6 TBSP | 12 TBSP  
Parmesan Cheese  
Contains: Milk



2 Cups | 4 Cups  
Italian Cheese  
Blend  
Contains: Milk



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\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received all your protein in one package—rest assured it contains the correct amount.

HELLO

## ZUCCHINI “LASAGNA”

A noodle-free version of this comforting classic with zucchini subbing in for pasta sheets

2X

This recipe delivers double our usual number of servings to feed the entire family! Flip over to learn what to do with any extra helpings.



### FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 15 MIN | COOK: 60 MIN | CALORIES: 670



## 2X FLAVOR SAVOR

Refrigerate any leftover “lasagna” in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

### BUST OUT

- Large pan
- Baking dish
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)

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### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and dice **onion** into ½-inch pieces. Trim and halve **zucchini** lengthwise. Lay flat and slice into ¼-inch-thick planks; reserve 6-8 of the widest zucchini planks (you'll use them to top the “lasagna” before baking). In a shallow dish, toss remaining zucchini planks with **half the flour** until coated.



### 4 ASSEMBLE “LASAGNA”

- Arrange **half the coated zucchini planks** in a single layer on the bottom of an 8-by-8-inch baking dish (for 8 servings, use a 9-by-13-inch baking dish or two 8-by-8-inch baking dishes).
- Spread **half the cheese mixture** in an even layer over zucchini, then top with **one-third of the remaining Italian cheese blend** and **half the ragù**. Repeat one more time with remaining coated zucchini planks, remaining cheese mixture, another one-third of the remaining Italian cheese blend, and remaining ragù.
- Top “lasagna” with remaining Italian cheese blend, **reserved zucchini planks, remaining Parmesan**, and a **drizzle of olive oil**.



### 2 MAKE RAGÙ

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef\*, onion, garlic powder, Italian Seasoning, salt, and pepper**. Cook, breaking up meat into pieces, until cooked through, 4-6 minutes. Sprinkle with **remaining flour** and cook, stirring, until evenly combined, 30-60 seconds.
- Add **crushed tomatoes** and **stock concentrates**; cook, stirring constantly, until mixture has thickened, 1-2 minutes more.



### 5 BAKE “LASAGNA”

- Bake “lasagna” on middle rack until zucchini is tender and cheese is browned, 35-40 minutes.
- Let cool for at least 5 minutes.



### 3 MAKE CHEESE MIXTURE

- Meanwhile, in a medium bowl, combine **ricotta, half the Parmesan, one-quarter of the Italian cheese blend, salt, and pepper**.



### 6 FINISH & SERVE

- Cut “lasagna” into four pieces (**eight pieces for 8 servings**); divide between plates and serve.

\*Ground Beef is fully cooked when internal temperature reaches 160°.