



SPINACH RICOTTA LASAGNA ROLL-UPS

with Zesty Tomato Crostini

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4

Demi-Baguettes
Contains: Soy, Wheat



1 | 2

Lemon



2 | 4

Tomatoes



¼ oz | ½ oz
Chives



5 oz | 10 oz
Spinach



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 2 TBSP
Italian Seasoning



½ oz | 1 oz
Vidalia Onion Paste



1 oz | 2 oz
Cheese Roux Concentrate
Contains: Milk



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



8 oz | 16 oz
Ricotta Cheese
Contains: Milk



10 oz | 20 oz
Fresh Lasagna Noodles
Contains: Eggs, Milk



1 | 2
Marinara Sauce



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!



PREP: 10 MIN | COOK: 60 MIN | CALORIES: 670



HELLO FRESH

BUST OUT

- Zester
- Large pan
- Baking dish
- Aluminum foil
- Baking sheet
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)

MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Roughly chop **spinach**. Zest and quarter **lemon**. Thinly slice each **baguette** into 8-10 pieces. Dice **tomatoes** into ¼-inch pieces. Mince **chives**.



2 START FILLING

- Heat a **large drizzle of olive oil** in a large, preferably nonstick, pan over medium heat. Add **spinach** to hot pan. Season with **salt** and **pepper**. Cook, stirring, until wilted, 2-3 minutes (**for 8 servings, you may need to work in batches**).
- Add **garlic powder** and **Italian Seasoning**; cook, stirring, until fragrant, 30-60 seconds.
- Reduce heat to medium low. Stir in **Vidalia onion paste**, **cheese roux concentrate**, and **½ cup water** (¾ cup for 8). Cook, stirring, until slightly thickened, 1-2 minutes.



3 FINISH FILLING

- Add **cream cheese** to pan and stir until melted. Remove from heat.
- Stir in **ricotta** and **juice from two lemon wedges** (four wedges for 8 servings). Taste and season with **salt** and **pepper**. Let sit until cooled slightly, about 5 minutes.



4 ASSEMBLE ROLL-UPS

- While filling cools, halve **lasagna noodles** widthwise (**you'll make 10 smaller noodles; 20 smaller noodles for 8 servings**).
- Spread **½ cup marinara** (1 cup for 8) in a 9-by-13-inch baking dish (**for 8, divide sauce and roll-ups between two baking dishes**).
- Place one noodle on a work surface with a short side facing you; spread with **2 heaping TBSP filling**, leaving a ½-inch border. Starting with a short side, gently roll up (**don't roll too tightly; filling might come out the sides!**).
- Place **roll-up**, seam side down, on top of marinara in baking dish. Repeat assembly with remaining noodles and filling.



5 BAKE ROLL-UPS

- Pour **remaining marinara** evenly over **roll-ups**, spreading to cover. Sprinkle with **mozzarella**.
- Tightly cover baking dish with foil; bake on top rack for 20 minutes (**for 8 servings, bake on top and middle racks**).
- Carefully remove foil. Return to top rack and bake until cheese begins to brown and noodles are tender, 5-8 minutes more.



6 PREP CROSTINI

- Meanwhile, place **baguette slices** on a baking sheet. Top with a **large drizzle of olive oil** and season with **salt** and **pepper**. Bake on middle rack until lightly browned and toasted, 5-8 minutes (**for 8 servings, you may need to toast the crostini after the roll-ups are done baking. Don't worry, the roll-ups will stay hot!**).
- In a medium bowl, combine **tomatoes**, **chives**, **lemon zest**, and **juice from remaining lemon wedges**. Season with **salt** and **pepper**.



7 FINISH & SERVE

- Top **crostini** with **tomato mixture**.
- Serve **lasagna roll-ups** family style or divide between plates. Serve with **tomato crostini** on the side.

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