

Ingredients*



12 Fresh Pasta Sheets¹



1 cup Part-Skim Ricotta Cheese



²/₃ cup Basil Pesto



5 oz Baby Spinach



4 oz Shredded Fontina Cheese



2 8-oz cans Tomato Sauce



½ lb Fresh Mozzarella Cheese



¾ cup Mirepoix



2 Single-Use Aluminum Trays



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^{1.} previously frozer

^{*}Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients & make the base

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the spinach.
- In the bottom of each tray, spread a thin layer of **tomato sauce** and **mirepoix** (about 1/3 of each).
- Top with a layer of spinach, then an even layer of pasta sheets (if necessary, trim the pasta sheets to fit snugly into the tray).
- Repeat with another layer of tomato sauce, mirepoix, and spinach, then the ricotta and fontina.
- Add a final layer of the remaining pasta sheets, tomato sauce, mirepoix, and spinach. Top with the mozzarella (tearing into small pieces before adding). Season with salt and pepper.

2 Bake the trays & serve your dish

- Tightly cover the trays with foil and bake 12 minutes.
- Remove from the oven; carefully remove and discard the foil.
- Return to the oven and bake 4 to 6 minutes, or until the cheese is melted and the pasta is cooked through.
- Remove from the oven; let stand at least 3 minutes.
- Serve the baked trays drizzled with the pesto. Enjoy!







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Produced in a facility that processes crustacean shellfish egg, fish, milk, peanuts, soy, tree nuts, and wheat. Blue Apron, LLC, New York, NY 10005





