






Cooking Made Easy

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Spinach and Ricotta Lasagne with Toasted Pine Nuts

Today we're taking you into the underground world of 'reverse engineering'. A clandestine art practised by industrial spies, it usually involves somebody taking a new gadget apart and working out how it was made, so they can copy it. Head Chef Patrick likes to see himself as an upstanding member of society, but when he went to a dinner party recently and the chef refused to give up the secret of her spinach and ricotta lasagne, I think we all know what happened next. He's still finding pine nuts in his jacket pocket to this day.



55 min



veggie



Garlic Clove



Shallot



Pine Nuts



Organic Chopped Tomatoes



Dried Italian Herbs



Baby Spinach



Ricotta



Lasagne Sheets



Hard Italian Cheese

Ingredients

	2P	4P
Garlic Clove, diced	1	2
Shallot, diced	1 tbsp	2 tbsp
Pine Nuts	1½ tbsp	3 tbsp
Organic Chopped Tomatoes	1 tin	2 tins
Dried Italian Herbs	2 tsp	4 tsp
Baby Spinach	1 bag	2 bags
Ricotta 1	1 cup	2 cups
Lasagne Sheets 2	½ pack	1 pack
Hard Italian Cheese, grated 1	2 tbsp	4 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Milk | 2) Gluten

Nutrition per serving: Calories: 975 kcal | Protein: 42 g | Carbs: 103 g | Fat: 43 g | Saturated Fat: 13 g



1 Peel and finely dice the garlic and the shallot. Pre-heat the oven to 200 degrees.



2 Once the oven is hot put the pine nuts on a baking tray. Put the baking tray in the oven for 2 mins to brown them off. **Tip:** *Keep an eye on your nuts as they can burn very easily.*

3 Heat 2 tsp of olive oil in a non-stick pan on medium heat. Once hot add in the garlic and cook for a minute. Mix in the tomatoes, the Italian herbs, ¼ tsp salt and a few grinds of black pepper. Add ¼ tsp of sugar (if you have some) and cook on low heat until the sauce thickens.



4 Heat 1 tbsp of olive oil on medium-high heat in the largest pan you have. Once hot, tip in the spinach and put a lid on for 1 minute. Take off the lid and give the spinach a good stir and cook for 1 more minute. Transfer the spinach to a colander and leave on the side.



5 In a bowl mix the ricotta with 1 tbsp of very finely diced shallot and ¼ tsp of salt. Once the spinach is cool, squeeze every last drop of

water out with your hands. **Tip:** *Or you can squeeze it dry in a kitchen towel.* Chop the spinach very finely and then mix it thoroughly into the ricotta mixture.

6 Lightly coat the bottom of an ovenproof dish with some olive oil and put a layer of lasagne on the bottom. Spread ¼ of your ricotta and spinach mixture onto the pasta and sprinkle over ¼ of the pine nuts. Spread ⅓ of your tomato sauce across the ricotta. Put a layer of pasta on the top to cover everything.

7 Repeat the process until you have used all of the ingredients. **Tip:** *You want to end by spreading ¼ of the ricotta mixture and the remaining pine nuts on the very top.* Sprinkle over some grated hard Italian cheese and put in the oven for 30 mins.

8 Check that the pasta is cooked through and cook a little longer if necessary. Serve and enjoy!