

# Frozen Ravioli Lasagna with Pecorino Kale Salad

The following recipes were created in collaboration with Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](https://www.instagram.com/TheBiteSizePantry).

## Ingredients

### For the Lasagna

- 2 packages of Heinen's Frozen Spinach and Cheese Ravioli
- 2-3 heirloom tomatoes, sliced thin
- 1-1/2 cup of low fat ricotta cheese, divided
- 2 cups Heinen's Shredded Italian Cheese Blend
- 1 cup pecorino cheese
- 12 mozzarella cheese medallions
- 1 packet of Italian seasoning
- 1 24 oz. jar of Rao's Marinara Sauce, divided
- Millcreek Gardens Oregano and Basil, for garnish



### For the Kale Salad

- 1 large bunch of organic kale, stems removed and sliced in thin strips
- ½ cup of pecorino cheese
- ½ cup of sliced almonds
- Salt and pepper, to taste

### For the Lemon Vinaigrette

- 4 Tbsp. of lemon juice
- 2 Tbsp. of apple cider vinegar
- 4 Tbsp. of La Tourangelle Artisan almond oil
- 1 small shallot, sliced thin
- Salt and pepper, to taste

## Instructions

### For the Lasagna

1. Preheat oven to 400°F .
2. In a medium-size bowl, mix together the ricotta cheese, shredded Italian cheese blend and Italian seasoning.
3. Pour about 1/4 cup of the Rao's marinara sauce onto the bottom of a 9x13 inch baking dish.
4. Place 6-7 heirloom tomato slices on top of the sauce followed by half of the frozen raviolis in a single layer on top. The ravioli comes with frozen sauce, so just break apart the sauce and sprinkle it over top of the raviolis.
5. Spread half of the ricotta cheese mixture over the raviolis and place about 6 of the mozzarella cheese medallions on top.
6. Spread half of the remaining marinara sauce on top of the mozzarella and repeat these layers one more time ending with a sprinkling of pecorino cheese on top.
7. Cover dish with foil and bake for about 30 minutes. Uncover and bake for another 10-15 minutes until cheese is melted. Finish under the broiler on high for an additional 3 minutes.

8. Garnish with a couple sprigs of Millcreek Oregano and a couple basil leaves.
9. Serve with a side of veggies and salad.

### **For the Kale Salad**

1. Add all the ingredients for the lemon vinaigrette to a large mixing bowl. Whisk the ingredients together until well blended.
2. Add the shredded kale to the bowl and toss with vinaigrette to coat.
3. Sprinkle with pecorino cheese and sliced almonds.