

Brittany and Stanley's

# Summer Vegetable "Lasagna"

**TIME:** About 1 hr 20 min, plus polenta cooking and cooling time

**SERVES:** 6-8

Brittany and Stanley have been cooking Blue Apron since 2014. To celebrate two of Blue Apron's biggest fans, we created this special recipe for you to enjoy long after their wedding day. Layers of cheesy polenta replace pasta sheets in this delicious caper-studded summer vegetable and ricotta "lasagna," which gets its tart, savory depth from tomatoes roasted with whole thyme sprigs.



## Ingredients



1 cup  
MEDIUM-GRAIN  
POLENTA



¼ lb  
PARMESAN  
CHEESE,  
GRATED  
(ABOUT 1 CUP)



¼ lb  
MONTEREY JACK  
CHEESE,  
GRATED  
(ABOUT ¾ CUP)



½ lb  
PART-SKIM  
RICOTTA  
CHEESE



½ lb  
FRESH  
MOZZARELLA  
CHEESE,  
THINLY SLICED



2 cups  
BASIL  
LEAVES



5  
FRESH THYME  
SPRIGS



1  
MEDIUM YELLOW  
ONION,  
MEDIUM DICED



1  
MEDIUM  
EGGPLANT,  
MEDIUM DICED



1  
MEDIUM  
ZUCCHINI,  
MEDIUM DICED



1  
MEDIUM YELLOW  
SQUASH,  
MEDIUM DICED



4  
MEDIUM TOMATOES,  
CORED AND THINLY  
SLICED INTO ROUNDS



1  
LEMON,  
ZESTED & JUICED



4 cloves  
GARLIC,  
ROUGHLY CHOPPED



2 Tbsps  
CAPERS,  
ROUGHLY CHOPPED



2 Tbsps  
TOMATO  
PASTE



½ tsp  
CRUSHED RED PEPPER  
FLAKES, OR AS MUCH  
AS DESIRED

**MAKE AHEAD:****1 Cook & set the polenta:**

- Line a sheet pan with plastic wrap or parchment paper. Cook the **polenta** according to the package instructions. Off the heat, stir in the **Monterey Jack cheese** and **half the Parmesan cheese** until melted and combined. Season with salt and pepper to taste. Transfer to the sheet pan; spread into an even layer. Tightly cover with plastic wrap. Refrigerate until firm, about 2 hours (or overnight).

**MAKE AHEAD/DAY OF:****2 Make the vegetable filling:**

- In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **eggplant** in an even layer and cook, without stirring, 2 to 3 minutes, or until lightly browned. Continue to cook, stirring frequently, 1 to 2 minutes, or until slightly softened. Add the **onion**, **zucchini**, **squash**, and **garlic**; season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until browned and slightly softened.
- Add the **capers**, **tomato paste**, and **red pepper flakes**. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly coated. Add  $\frac{1}{4}$  **cup of water**; season with salt and pepper. Cook, stirring frequently and scraping up any browned bits from the pan, 1 to 2 minutes, or until the vegetables are softened and the water has cooked off.
- Turn off the heat and stir in the **lemon juice**. Season with salt and pepper to taste. If making in advance, allow to cool to room temperature and refrigerate until assembly.

**3 Make the lemon ricotta:**

- In a bowl, combine the **ricotta**, **lemon zest**, and a drizzle of olive oil; season with salt and pepper to taste. Refrigerate until assembly.

**DAY OF:****4 Roast the tomatoes:**

- Preheat the oven to 450°F. Place the **tomatoes** on a sheet pan; drizzle with olive oil and season with salt and pepper. Arrange in an even layer and top with the **thyme sprigs**. Roast 24 to 26 minutes, or until lightly browned and wrinkled. Remove from the oven.

**5 Assemble the lasagna:**

- Arrange **half the set polenta** in the bottom of a baking dish. Evenly top with **half the vegetable filling**, then **half the lemon ricotta**,  $\frac{1}{3}$  of the **basil leaves** (tearing before adding), and **half the roasted tomatoes** (discarding any thyme sprigs). Repeat the layers, reserving the **final  $\frac{1}{3}$  basil leaves** for garnish. Top with the **mozzarella cheese** and **half the remaining Parmesan cheese**. Season with salt and pepper.

**6 Bake the lasagna & serve your dish:**

- Bake the **lasagna** 14 to 16 minutes, or until lightly browned and the cheese is melted. Remove from the oven. Let stand at least 10 minutes before serving. Garnish with the **remaining Parmesan cheese** and **remaining basil leaves** (tearing before adding). Enjoy!