



## Simple Skillet Lasagna

This is an easy, skillet lasagna that's perfect for weeknights since there's no fussy layering of noodles and cheese. Just scatter noodles throughout the simmering sauce and add in dollops of ricotta here and there. Top with cheese and broil until melty.

**Serves: 6 to 8**

### Ingredients

6 fresh lasagna noodles, cut into thirds (width-wise)  
3 tbsp canola oil, divided  
1 small onion, diced  
1 large clove of garlic, minced  
4 cups diced mushrooms (about 15 mushrooms)  
500 g lean ground meat (turkey or beef)  
1 tsp dried oregano  
1 tsp dried basil  
½ tsp **each** salt and pepper  
Pinch red pepper flakes, or to taste  
1 jar (690 mL) strained tomatoes (passata)  
½ cup water  
1 cup ricotta cheese  
1 cup grated mozzarella cheese  
¼ cup grated Parmesan cheese

### How to Make

Bring a large pot of water to a boil; add fresh lasagna noodles and cook until al dente, about 3 minutes. Drain noodles and rinse under cold water. In medium bowl, toss noodles with 1 tbsp canola oil until noodles are well-coated.

Meanwhile, bring a large (12-inch) cast iron skillet \* to medium-high heat. Add the remaining 2 tbsp canola oil and onion. Cook, stirring occasionally until softened, about 2 to 3 minutes. Add in garlic and mushrooms and cook until the mushrooms are soft and any moisture has been absorbed.

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Add the ground meat and cook, breaking up the meat with a wooden spoon until meat is lightly browned. Stir in the oregano, basil, salt, pepper, red pepper flakes and tomatoes. Pour water into tomato bottle, shake and add to skillet. Simmer, stirring occasionally, for at least 10 minutes. Turn heat off.

Add the lasagna noodles into the skillet, one at a time, scattering around the skillet, pushing them into the sauce so that they are nestled throughout the skillet. Place tablespoons of ricotta cheese between noodles throughout the skillet. Sprinkle with mozzarella and Parmesan cheeses. Return skillet to medium-high heat and bring to a simmer for 5 minutes. Place skillet under the broiler until cheese is melted and golden brown.

Let stand 5 minutes, then cut and serve.

\* If you don't have a cast iron skillet, use a non-stick, oven-proof skillet.

Tip:

Look for lasagna noodles that are about 5-1/2- x 8-1/2-inches. If you want to use dry noodles, just break into big pieces before cooking and follow package cooking instructions.