

Skillet Lasagna

Ingredients

- 1 pound ground beef or mild Italian sausage
- 1 (24 oz) jar pasta sauce
- 1 (14 oz) can diced tomatoes with Italian seasonings
- 6 lasagna noodles, broken into thirds
- 1 cup ricotta cheese
- 1 1/2 cups shredded mozzarella cheese
- fresh chopped basil or 1 Tbsp dried basil



Instructions

1. In a large skillet over medium high heat, cook meat until browned, breaking apart with a spoon. Drain any accumulated fat and add pasta sauce and tomatoes to the pan. Heat until bubbly.
2. Add broken lasagna noodles to the pan and stir into the sauce making sure noodles are coated. Reduce heat to medium low, cover the skillet, and allow to cook for 15 minutes or until noodles are tender, stirring occasionally.
3. Drop ricotta cheese in small spoonful's over the top of the lasagna. Sprinkle with mozzarella cheese, then recover and allow to cook for 3-4 more minutes until cheese is melted and bubbly. Sprinkle with basil and serve.

Adapted from Belle of the Kitchen, found on www.yummly.com