

Skillet Lasagna America test kitchen

- **Prep Time:** 5 mins
- **Total Time:** 50 mins
- **Servings:** 4-6

About This Recipe

"Got this in an email from America's Test Kitchen, from their new book "The America's Test Kitchen Family Cookbook""

Ingredients

- o 1 (28 ounce) cans diced tomatoes
- o 1 tablespoon olive oil
- o 1 onion, minced
- o salt
- o 3 garlic cloves, minced
- o 1/8 teaspoon red pepper flakes
- o 1 lb meatloaf mix (ground beef, and 8 ounces ground pork. for spicier flavor increase the amount of red pepper flakes) (or use some Italian sausage)
- o 8 ounces curly-edged lasagna noodles, broken into 2-inch lengths (10)
- o 1 (8 ounce) can tomato sauce
- o 1 ounce parmesan cheese, grated (1/2 cup)
- o pepper
- o 8 ounces whole milk ricotta cheese (about 1 cup)
- o 1/4 cup minced fresh basil

Directions

1. Pour the tomatoes with their juice into a quart measuring cup. Add enough water to the tomatoes to measure 4 cups.
2. Heat the oil in a 12-inch nonstick skillet over medium heat until shimmering. Add the onion and 1/2 teaspoon salt and cook until softened, about 5 minutes.
3. Stir in the garlic and red pepper flakes and cook until fragrant, about 15 seconds. Add the meatloaf mix and cook, breaking up the meat into small pieces with a wooden spoon, until no longer pink, about 5 minutes.
4. Sprinkle the noodle pieces evenly over the meat. Pour the diced tomatoes and tomato sauce over the pasta. Cover and bring to a simmer. Reduce the heat to medium-low and continue to simmer, stirring occasionally, until the pasta is tender, about 20 minutes. (The

sauce should look watery after 15 minutes of cooking. If dry, add up to 1/4 cup additional water to loosen the sauce.).

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Directions

5. Remove the skillet from the heat and stir in 1/2 cup Parmesan. Season with salt and pepper to taste. Dot heaping tablespoons of the ricotta over the noodles. Cover the skillet and let stand off the heat for 5 minutes.
6. Sprinkle with the basil and serve, passing the extra Parmesan separately.

Nutrition Facts

Serving Size: 1 (275 g)

Servings Per Recipe: 4

Amount Per Serving
% Daily Value
Calories 435.1

Calories from Fat 127
29%

Amount Per Serving
% Daily Value

Total Fat 14.1g
21%

Saturated Fat 6.6g
33%

Cholesterol 35.1mg
11%

Sugars 10.5 g
Sodium 470.6mg
19%

Total Carbohydrate 58.7g
19%

Dietary Fiber 5.6g
22%

Sugars 10.5 g
42%

Protein 19.5g
39%