

EASY ONE SKILLET LASAGNA WITH GROUND BEEF

Prep: 15 Minutes
Cook: 40 Minutes
Total: 55 Minutes
Serves: 4 Servings

INGREDIENTS:

- 1 pound Felton Angus Beef ground beef
- ½ onion, diced
- 1 clove garlic, minced
- 1 jar marinara sauce (or 2 cups homemade marinara)
- 1 can diced tomatoes (14.5 ounces)
- 1 cup water
- ½ teaspoon oregano
- ½ teaspoon basil
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 cups mozzarella cheese, shredded and divided
- 1/3 cup parmesan cheese, finely grated
- 1 (15 ounce) container of ricotta cheese
- 1 egg
- 10 no boil, oven-ready lasagna noodles, broke into pieces

Optional: Garnish with fresh basil



DIRECTIONS:

1. In a large, oven-proof skillet (we like cast iron) add ground beef and onion.
Cook until browned. Drain any excess fat.
2. Add garlic, marinara, tomatoes, oregano, basil, salt, pepper and water. Bring to a simmer.
3. Break the lasagna noodles over skillet and stir into sauce.
4. In a separate bowl, combine ricotta, egg, 1 cup mozzarella and parmesan cheese.
5. Dot ricotta mixture over skillet. Gently fold into sauce.
6. Cover with tin foil and place in a preheated 400 degree oven for 30-35 minutes until pasta tests al-dente.
7. Remove cover. Sprinkle with remaining mozzarella.
8. Return to 400 degree oven uncovered, 8-10 minutes until cheese is melted and bubbly.
9. Remove from oven. Garnish with fresh basil. Serve with salad and crusty bread.

TIPS:

- Use a big skillet. BIG. Double the ground beef but not the rest of the recipe if you want a meatier lasagna. You can double the entire recipe but you better go to a HUGE skillet or try a dutch oven instead.
- Make sure your lasagna noodles are pushed down into sauce and not stuck together before baking. You can add a little extra water to your sauce if it's still thick.
- Stuck together noodles will be where you run into trouble. So make sure they are separated into the sauce.
- Don't over stir the ricotta mixture. Gently fold into sauce. Gently. Don't mix it until combined. A couple quick stirs to partially combine is more than enough.
- If you think your skillet is over full, place it on a foil lined sheet pan in the oven. It's much easier to clean up overflows from a sheet pan than the bottom of your oven.
- Be careful with your cast iron. I burn myself 9 times out of 10 when I put cast iron in the oven. Watch yourself and your kids.