

Skillet Lasagna

INGREDIENTS

- 1 tablespoon olive oil
- 1 medium onion, finely diced
- 1 small zucchini, shredded
- 1/2 teaspoon salt
- 3 cloves garlic, pressed
- 1/8 teaspoon red pepper flakes
- 2 tablespoons dried Italian seasoning
- 1 pound sweet Italian sausage
- 1 tablespoon tomato paste
- 1 28-ounce can diced tomatoes
- 1/2 cup water
- 1 tablespoon sugar
- 10 lasagna noodles, broken into 2-inch pieces
- 1/2 cup grated Parmesan
- 1 cup ricotta cheese
- 4 ounces fresh mozzarella, sliced
- 3 tablespoons fresh basil, chopped

DIRECTIONS

1. Heat olive oil in a large skillet over medium-high heat. Add onion, shredded zucchini, and salt. Cook until vegetables have softened, about 4 minutes.
2. Stir garlic, Italian seasoning, and red pepper flakes into the onions and cook an additional 30 seconds, until fragrant.
3. Add sweet Italian sausage to the pan and break into large pieces. Cook over medium-high heat until cooked through, breaking into smaller pieces as it cooks.
4. Stir in the tomato paste, tomatoes, sugar and water.
5. Sprinkle the pasta pieces on top of the mixture, pressing them down to ensure they covered with liquid.
6. Bring mixture to a boil and then cover with a lid. Reduce heat to medium-low and simmer, stirring occasionally, until pasta is tender, about 20 minutes.
7. Remove from heat and stir in Parmesan cheese. Add multiple dollops of ricotta cheese and slices of fresh mozzarella to the top of the lasagna mixture. Sprinkle with chopped basil and cover with lid. Let rest 5 minutes before serving.

