

Skillet Lasagna

Ingredients

- 1 lb lean ground beef or turkey
- 1 red bell pepper, diced
- ½ yellow or white onion, diced
- 1 cup grated carrots (*store bought*)
- 2 cloves minced garlic
- 1 zucchini, diced
- 24 oz jar marinara sauce
- 1 15 oz can of diced tomatoes
- 12 oz water (*you can use your empty marinara jar to measure*)
- 12 oz veggie broth
- 2 tsp Italian Seasoning
- 8-10 oz of whole grain reginetti pasta (*This is my favorite*)
- 8 oz ricotta cheese
- ¼ cup mozzarella cheese
- ¼ cup shredded parmesan cheese

Directions

1. Heat olive oil over medium heat in a large skillet. Add meat, bell peppers, onions, carrots and garlic. Cook until meat is browned.
2. Add zucchini to the skillet and saute for 2-3 minutes.
3. Add marinara, diced tomatoes, water, broth and italian seasoning. Mix together. Add dry pasta and mix well. Bring to a boil. Turn heat to medium and cover.
4. Cook for 10-12 minutes, or until pasta is tender (stir occasionally so it doesn't stick to the bottom of your pan)
5. Remove lid. Dollop in ricotta cheese throughout the dish, sprinkle with mozzarella and parmesan. Replace lid and melt cheese- about 2-3 minutes.
6. Top with fresh basil if desired and enjoy!

MADE WITH LOVE

by Teresa Forehand