



Three-Cheese Skillet Lasagna

with Chopped Italian Salad



20-30min



2 Servings

Lasagna in 30 minutes? Seriously? With homemade sauce? Yup! Our secret is to cook the sauce and lasagna together in a single skillet. Don't be worried by the thin sauce. The oven-ready pasta soaks up all of the water, leaving nothing but tomato saucy goodness all around. While the lasagna bakes, you've got plenty time to make a quick chopped Italian salad.

What we send

- 3¾ oz mozzarella ¹
- 2 (¾ oz) Parmesan ¹
- garlic
- 8.8 oz lasagna sheets ^{2,3}
- 4 oz ricotta ¹
- 14½ oz can whole peeled tomatoes
- 1 romaine heart
- 1½ oz pepperoncini

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar (or red wine vinegar)

Tools

- box grater
- medium ovenproof skillet

Allergens

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 47g, Carbs 84g, Protein 43g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center.

Coarsely grate **mozzarella** and **all of the Parmesan**. Finely chop **2 large garlic cloves**.

Cut **3 of the lasagna sheets** in half lengthwise, then in half crosswise to make 12 pasta squares (save rest for own use).



2. Make filling

In a medium bowl, stir to combine all of the **Parmesan** and **ricotta**, **half of the mozzarella**, **½ teaspoon each of salt and pepper**.



3. Make tomato sauce

Using kitchen shears, cut **tomatoes** in the can until finely chopped. Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high until shimmering. Add **¾ of the garlic** and cook, stirring, until golden, about 1 minute. Add tomatoes and their juices and **½ cup water**; bring to a boil. Add **1 teaspoon each of salt and sugar** and **several grinds of pepper**.



4. Assemble lasagna

Transfer **tomato sauce** to a heatproof bowl. Spoon ¼ cup of the sauce back into skillet. Top with **4 pasta squares**, covering just the bottom and 1 inch up the sides. Top pasta squares with another ¼ cup sauce, then dollop with **half of the filling**. Repeat with 4 more pasta squares, ¼ cup sauce, and remaining filling.



5. Finish lasagna & bake

Top with last **4 pasta squares** and **remaining sauce** (it will look wet, that's OK). Sprinkle **remaining mozzarella** on top. Bake on center oven rack until **lasagna** is tender and sauce is nearly absorbed, about 20 minutes. Cover and let sit for 5 minutes before serving (the pasta will absorb more liquid as it sits).



6. Make salad & serve

Meanwhile, quarter **romaine** lengthwise, then cut into 1-inch pieces, discarding stem end. Thinly slice **pepperoncini**. In a medium bowl, combine **remaining garlic**, **sliced pepperoncini**, **1 tablespoon vinegar**, and **2 tablespoons oil**. Season to taste with **salt** and **pepper**. Add lettuce to **dressing** and toss to coat. Cut **lasagna** into wedges and serve **salad** alongside. Enjoy!