



Hunt's Classic Skillet Lasagna

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

6

Description

An easy lasagna recipe made in a skillet with bowtie pasta Italian sausage tomatoes and three kinds of cheese

Ingredients

- 8 ounces dry bowtie (farfalle) pasta
- uncooked - 1 cup part-skim ricotta cheese - 1/2 cup Kraft® Grated Parmesan Cheese - 2 tablespoons water - 1/4 teaspoon ground black pepper - 12 ounces Italian pork sausage - 1/2 cup chopped yellow onion - 2 (14.5 ounce) cans Hunt's® Diced Tomatoes with Basil
- Garlic and Oregano
- undrained - 1 (6 ounce) can Hunt's® Tomato Paste - 1 1/2 cups shredded part-skim mozzarella cheese
- divided

Instructions

1. Cook pasta according to package directions
2. omitting salt. Meanwhile
3. combine ricotta cheese
4. Parmesan cheese
5. water and pepper in small bowl; set aside. Heat large skillet over medium-high heat. Add sausage and onion; cook 3 to 5 minutes or until sausage is crumbled and onion is tender
6. stirring occasionally. Drain. Add undrained tomatoes
7. tomato paste
8. 3/4 cup mozzarella cheese and cooked pasta to skillet; stir to combine. Dollop spoonfuls of ricotta mixture on top of pasta mixture. Sprinkle with remaining mozzarella cheese. Reduce heat to low; cover and cook 2 to 3 minutes or until ricotta mixture is hot and mozzarella cheese melts.