

Meaty Skillet Lasagna

WHY THIS RECIPE WORKS: For our quick skillet lasagna recipe, we limited the time that it took to simmer the sauce to the time that it took to cook the pasta. Onion and garlic gave the sauce depth. We also used meatloaf mix (a combination of ground beef, pork, and veal sold in one package at most supermarkets) for our skillet lasagna recipe. Canned whole peeled tomatoes pulsed briefly in a food processor gave the sauce a slightly chunky and substantial texture—and there was just enough liquid to cook the pasta.

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Serves 4

Do not substitute no-boil lasagna noodles for the traditional, curly-edged lasagna noodles here. Meatloaf mix is a combination of ground beef, pork, and veal, sold prepackaged in many supermarkets. If it's unavailable, use ½ pound each ground pork and 85 percent ground beef. We recommend using either whole-milk or part-skim ricotta here, but do not use fat-free ricotta, which has a very dry texture and bland flavor.

- 3 (14.5-ounce) cans whole peeled tomatoes**
- 1 tablespoon olive oil**
- 1 medium onion, chopped fine**
- Salt and pepper**
- 3 garlic cloves, minced**
- ½ teaspoon red pepper flakes**
- 1 pound meatloaf mix**
- 10 curly-edged lasagna noodles, broken into 2-inch lengths**
- 2 ounces (½ cup) mozzarella cheese, shredded**
- ½ ounce (¼ cup) Parmesan cheese, grated**
- 6 ounces (¾ cup) whole-milk or part-skim ricotta cheese**
- 3 tablespoons chopped fresh basil leaves**



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1. Pulse tomatoes with their juice in food processor until coarsely ground and no large pieces remain, about 12 pulses.

2. Heat oil in 12-inch nonstick skillet over medium heat until shimmering. Add onion and ½ teaspoon salt and cook, stirring often, until softened, 5 to 7 minutes. Stir in garlic and pepper flakes and cook until fragrant, about 30 seconds. Add meatloaf mix and cook, breaking apart meat, until lightly browned and no longer pink, 3 to 5 minutes.

3. Scatter noodles over meat, then pour processed tomatoes over noodles. Cover, increase heat to medium-high, and cook, stirring often and adjusting heat to maintain vigorous simmer, until noodles are tender, about 20 minutes.

4. Off heat, stir in half of mozzarella and half of Parmesan. Season with salt and pepper to taste. Dot heaping tablespoons of ricotta over the noodles, then sprinkle with remaining mozzarella and Parmesan. Cover and let stand off heat until cheese melts, 2 to 4 minutes. Sprinkle with basil and serve.