



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 watery sauce. The oven-ready pasta soaks up all of the water, leaving nothing but tomato saucy goodness all around. While the whole delicious mess bakes, you've got plenty time to make a quick chopped Italian salad and enjoy a glass of vin...

What we send

- garlic
- canned whole-peeled tomatoes
- romaine heart

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar ¹⁷

Tools

- box grater
- medium ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760.0kcal, Fat 46.0g, Proteins 32.0g, Carbs 52.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Grate **Parmesan** on large the holes of a box grater. Peel and finely chop **2 large garlic cloves**. Grate **mozzarella** on the large holes of a box grater. Cut **3 of the lasagna sheets** in half lengthwise, then in half crosswise to make 12 pasta squares.



4. Assemble lasagna

Transfer **all of the sauce** to a heatproof bowl. Spoon ¼ cup 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 ricotta mixture**. Repeat with 4 more pasta squares, ¼ cup sauce, and remaining ricotta mixture.



2. Make filling

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



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 5 minutes before serving (the pasta will absorb more liquid as it sits).



3. Make sauce

Cut **tomatoes** in the can with kitchen shears until finely chopped. Heat **1 tablespoon oil** in a medium ovenproof skillet until shimmering. Add **⅔ of the garlic** and cook over medium-high until golden, about 1 minute. Add tomatoes and **½ cup water**; bring to a boil. Add **1 teaspoon each salt and sugar** and **several grinds of pepper**.



6. Make salad & serve

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