

ONE POT LASAGNA

PREP 10 MIN



COOK 20 MINS

INGREDIENTS

1 tablespoon olive oil
3 Italian sausage links, casing removed
1 (14.5-ounce) can diced tomatoes
1 (8-ounce) can tomato sauce
1 teaspoon dried oregano
1 teaspoon dried basil
1/2 teaspoon garlic powder
1/2 teaspoon crushed red pepper flakes, optional
8 ounces farfalle pasta
Kosher salt and freshly ground black pepper, to taste
2 cups fresh spinach, chopped
1 cup shredded mozzarella cheese
1/4 cup freshly grated Parmesan
1 cup ricotta cheese
2 tablespoons chopped fresh parsley leaves

DIRECTIONS

Heat olive oil in a large skillet over medium high heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat.

Stir in diced tomatoes, tomato sauce, oregano, basil, garlic powder and red pepper flakes; season with salt and pepper, to taste. 1/2 tsp of sugar can be added at this point to cut down on the acidity.

Bring to a simmer and stir in pasta and 2 cups water. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through, about 13-15 minutes.

Remove from heat. Stir in the chopped spinach until it is coated with the mixture. Stir in mozzarella and Parmesan until well combined. Using a small cookie scoop, top with dollops of ricotta and cover until heated through, about 2-4 minutes (or broil on high for 5 mins until melted and slightly browned).

Serve immediately, garnished with parsley, if desired.