

one pot pasta

all the flavours of lasagna but with none of the effort

Ingredients

- 1 tablespoon olive oil
- 1 small onion, diced
- 2 cloves garlic, minced
- 3 Italian sausage links, casing removed
- 2 cups kale, finely chopped (spinach is also great just use 3-4 cups)
- 1 (28oz) can diced tomatoes
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon crushed red pepper flakes, optional
- 1 tsp sugar
- 8 ounces pasta of choice (I used ziti)
- Kosher salt and freshly ground black pepper, to taste
- 1 cup shredded mozzarella cheese
- 1/4 cup freshly grated Parmesan
- 1 cup ricotta cheese
- 2 tablespoons chopped fresh parsley leaves

Directions

- 1.Heat olive oil in a large, oven safe skillet over medium high heat. Add onions, garlic and Italian sausage and cook until browned, making sure to crumble the sausage as it cooks; drain excess fat.
- 2.Stir in kale, diced tomatoes, oregano, basil, garlic powder, red pepper flakes and sugar; season with salt and pepper, to taste. Simmer for 5-10 mins. Taste and adjust seasoning if needed. Stir in pasta and ~1.5 cups of water. Bring to a boil; cover, reduce heat and simmer until pasta is cooked through, about 15 mins depending on the pasta you choose.
- 3.Remove from heat. Stir in HALF the mozzarella and Parmesan until well combined. Sprinkle the other HALF of the mozzarella and parmesan on top. Using a small cookie scoop, top with dollops of ricotta. Preheat oven to BROIL and place the heat safe skillet under the heat and broil until cheese is heated throughout and starting to bubble.
- 4.Serve immediately, garnished with parsley, if desired.