



30 MINUTE SKILLET LASAGNA

INGREDIENTS

- *1 lb Hot Italian Sausage
- 1 small onion, small-diced
- **1 zucchini, sliced into half-moons
- 24 oz Marinara Sauce
- 3 Cups Chicken Stock
- 1 ½ TBSP Little Eataly Seasoning (Divided)
- ***8 oz Oven Ready Lasagna sheets, broken up into smaller pieces
- 4 oz Cream Cheese, broken up into small pieces
- 8 oz Shredded Mozzarella Cheese

SERVINGS: 6

Notes:

- *Sweet Italian Sausage works too.
- **If your family likes zucchini, add two.
- ***Be Sure to use oven-ready lasagna noodles as they cook faster.

INSTRUCTIONS

1. In a large, deep skillet (a 12" cast-iron skillet works nicely), cook sausage over medium heat, making sure to break it up into small pieces.
2. When it is half-way cooked through, add onion and cook for an additional 2 minutes.
3. Add zucchini, marinara sauce, chicken stock and Little Eataly Seasoning Blend.
4. Increase heat to high and bring to a boil.
5. Quickly add lasagna noodles and stir them into the sauce evenly.
6. Slightly reduce to a vigorous simmer making sure to stir occasionally. It will take pasta about 20 minutes to cook. Be sure noodles stay immersed in liquid.
7. Heat the oven broiler.
8. When pasta is al dente, shut off heat and add cream cheese, stirring throughout.
9. Top with shredded mozzarella cheese and cook for an additional 2-3 minutes under broiler until cheese bubbles.
10. Let sit for 5 minutes before serving.

