

Skillet Lasagna

Ingredients

1 lb Ground Beef	1 Onion (chopped)
6 clv Garlic (minced)	8 oz Mushrooms
1/4 c Red Wine	24 oz Marinara Sauce
6 oz Mafalda Corta Pasta	2 t Beef Bouillon Paste
2 c Water	1 t Dried Oregano
5 Thyme Sprigs (stripped from stem)	
3/4 c Ricotta	1/2 c Mozzarella
1/2 c Parmesan	1/4 c Parsley
0 ds Salt	0 ds Ground Black Pepper
1 T Olive Oil	0 ds Garlic Powder
2 Bay Leaves	

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Instructions

- 1.Place beef in a large 12-inch cast iron skillet over medium-high heat. Season with salt, pepper and garlic powder then cook until meat is browned. Transfer the beef to a bowl and pour off the fat.
- 2.Add the olive oil to the pan over medium heat. Add mushrooms and cook for 5 minutes. Add onions and garlic and cook for another 2 minutes then season with salt, pepper, and garlic powder.
- 3.Add ground beef, red wine, bay leaves, oregano, and thyme to the pan and mix until wine has evaporated. Add the marinara sauce, beef bouillon paste, water, and pasta. Bring to a boil, then reduce heat to low and let it simmer uncovered for 15-20 minutes or until noodles are al dente.
- 4.Stir in mozzarella cheese and then dot the top with ricotta. Sprinkle with Parmesan, cover, and let it sit for 2-4 minutes until cheese melts. Sprinkle the top with parsley and serve immediately.