

Noreen's Kitchen

Easy Lasagna Skillet

Ingredients

Serves 12 to 16 generous portions

1 pound ground beef	2 cups water
1 pound ground pork	1 egg
16 ounce bag egg noodles	2 cups Ricotta cheese
1 cup chopped onion	2 cups Mozzarella cheese, shredded
4 cloves garlic, chopped	1 cup grated Parmesan cheese
1 pound white mushrooms, sliced	1 teaspoon Italian seasoning
1 teaspoon salt	1 teaspoon pizza seasoning (optional)
1 teaspoon cracked black pepper	1/8 teaspoon nutmeg
4 cups tomato or pasta sauce	

Step by Step Instructions

Brown ground beef and pork in a large skillet until all water has cooked out and off of it.

Add onion, garlic and mushrooms and stir well to combine. Allow to simmer/sauté for 5 minutes or until onion is translucent and mushrooms are softened.

Layer egg noodles on top of meat and veggie mixture.

Pour tomato sauce and water on top of noodles and stir to combine, making sure that all the noodles are submerged somewhat.

Simmer, covered, over medium heat for 15 minutes.

While noodle and meat mixture is simmering. Mix Ricotta with 1 cup Mozzarella, 1/2 cup Parmesan and 1 egg. Stir well to combine. Also add 1/2 teaspoon cracked black pepper and nutmeg. Stir well. Set aside.

When noodle and meat mixture is finished simmering and noodles are soft and have absorbed most of the liquid. Top with dollops of the cheese mixture to cover.

Sprinkle with remaining 1 cup of Mozzarella and Parmesan.

Cover and simmer for 5 minutes.

Turn off heat and allow to sit for 10 minutes.

Serve and enjoy!

Enjoy!