ONE-PAN SKILLET LASAGNA

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 mins	33 mins	48 mins	20

INGREDIENTS

For Cheese Mixture

- **1½ cups** part-skim cottage cheese
- **½ cup** grated Parmesan cheese
- **¼ cup** fresh parsley, chopped

For Lasagna

- **2 lb (908 g)** lean ground turkey
- **1 tsp** salt
- **1 tbsp** olive oil
- **1 medium** yellow onion, diced
- **2** red bell peppers, diced
- **5 cloves** garlic, minced
- **5 cups** crushed tomatoes
- **5 cups** low-sodium chicken broth
- **⅓ cup** fresh basil, chopped
- **16 oz (450 g)** whole wheat pasta *(mafalda, campanelle, bow-tie, or broken lasagna)*
- **1½ cups** part-skim mozzarella cheese, shredded

INSTRUCTIONS

1. In a medium bowl, combine the cottage cheese, Parmesan cheese, and parsley. Set aside.
2. Heat a deep skillet over medium-high heat. Add the ground turkey and salt. Cook, breaking the meat into small pieces, until browned and cooked through, about 5–7 minutes.
3. Add olive oil, onion, bell peppers, and garlic. Cook for 4–5 minutes, until vegetables soften.
4. Stir in crushed tomatoes, broth, and basil. Bring to a simmer.
5. Add the pasta and stir well, ensuring the noodles are fully submerged in liquid.
6. Cover and simmer over medium heat for 18–20 minutes, stirring occasionally, until the pasta is tender and most liquid is absorbed.
7. Remove from heat. Dollop the cottage cheese mixture over the pasta without stirring.
8. Sprinkle mozzarella cheese evenly over top.
9. Place under the broiler for 2–3 minutes, or until the cheese is melted and lightly golden.
10. Serve immediately and enjoy!

> **Kitchen Tip:** Breaking lasagna noodles by hand into bite-sized pieces creates a fun, rustic texture and helps the pasta cook evenly in the skillet sauce.