

martha stewart

## Three-Cheese Skillet Lasagna

★★★★☆☆

A simple garlicky tomato sauce and 3 Italian cheeses make this super-quick version of lasagna especially delicious.

**Prep:** 30 mins

**Total:** 1 hr

**Servings:** 4



### Ingredients

43 ounces canned whole peeled plum tomatoes (from a 28-ounce can and a 15-ounce can)

3 garlic cloves, finely chopped

3 tablespoons extra-virgin olive oil

Coarse salt and ground pepper

1 large egg yolk

1 1/2 cups part-skim ricotta cheese, room temperature

1 box (12 ounces) no-boil lasagna noodles

1/2 pound fresh mozzarella, shredded

1/4 cup grated pecorino or Parmesan cheese

### Directions

#### Step 1

Preheat oven to 400 degrees. In a food processor, pulse tomatoes until coarsely pureed. In a large deep skillet, bring tomatoes, garlic, and oil to a boil. Season with salt and pepper. Reduce to a simmer and cook on medium until thickened, about 12 minutes (you should have 5 cups marinara sauce).

#### Step 2

Meanwhile, in a medium bowl, mix together egg yolk, ricotta, and 1/2 teaspoon each salt and pepper.

#### Step 3

Carefully pour sauce into a heatproof bowl and return 3/4 cup to skillet; spread sauce evenly. Add a single layer of noodles, breaking them up to fit. Top with half the ricotta mixture, spreading evenly. Follow with a second layer of noodles, then 1 1/2 cups marinara. Add a third layer of noodles, then remaining ricotta mixture. Follow with a final noodle layer, then remaining sauce. Sprinkle mozzarella and pecorino over top.

#### Step 4

Bake lasagna until golden and bubbling, 30 to 35 minutes. Let stand 10 minutes before serving.

### Cook's Notes

Breaking the lasagna noodles into pieces allows you to arrange them easily and snugly in the skillet without large gaps between them.

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