

Easy Skillet Spinach Lasagna

With our simple recipe for Easy Skillet Lasagna you can enjoy this comfort food any night of the week. Everything cooks in just 30 minutes and all in one skillet, so cleanup is easy, too. We have given you an easier way to cook lasagna. While cooking this lasagna recipe is simple, our Easy Skillet Lasagna recipe uses traditional ingredients like ricotta, mozzarella and ground beef for authentic lasagna flavor. There is no need to cook the lasagna noodles ahead of time. Just break them into pieces so they fit easily in the skillet, then simmer to perfection in the sauce, absorbing all the flavor to make this skillet lasagna extra delicious.

Ingredients

- 1 pound ground turkey
- 1 jar (24 ounces) Prego® Traditional Italian Sauce or Prego® Prego®+ Plant Protein Meatless Meat Italian Sauce
- 1 1/2 cups water
- 6 uncooked lasagna noodles, broken into 1-inch pieces
- 3/4 cup reduced fat (part skim) ricotta cheese
- 4 ounces shredded part skim mozzarella cheese
- 1/4 cup grated Parmesan cheese
- 2 cups chopped spinach

Step 1

Season the turkey with salt, pepper, and garlic salt. Cook the turkey in a 12-inch skillet over medium-high heat for 5 minutes, stirring often to separate meat (just looking for some browning here- the turkey will cook through in the sauce mixture below). Pour off any fat.

Step 2

Stir the sauce, water and noodles in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes or until the noodles are tender, stirring often.

Step 3

Stir in chopped spinach, ricotta cheese and half the mozzarella and Parmesan cheeses. Cook, uncovered, for 5 minutes, stirring occasionally. Season to taste. Sprinkle with the remaining mozzarella and Parmesan cheeses.

Step 4

Remove the skillet from the heat (you can let it stand for 5 minutes if you like it less saucy).