



SKILLET SPINACH PESTO LASAGNE

- 1 ¼ cups ricotta cheese
- ½ cup grated Pecorino Romano or Parmesan cheese
- ½ cup pesto sauce
- 1 ½ cups mozzarella cheese
- ½ teaspoon salt
- ½ teaspoon pepper
- 3 cups tomato sauce (could be chunky bottled sauce if you don't use homemade)
- 6 No-boil lasagna noodles or 6 strips fresh lasagna
- 3 cups baby spinach leaves (about 6 ounces)—I think chard would work just fine!

In a large bowl, whisk together the ricotta, Pecorino Romano, pesto, half the mozzarella, and the salt & pepper.

In the bottom of a large deep skillet with a lid, spread 1/3 of the tomato sauce in an even layer. Arrange 3 of the noodles over the sauce, breaking or cutting them up if necessary to make one layer. Drop half the cheese mixture by spoonfuls to make a fairly even layer. Spread half the spinach leaves over the cheese. Repeat the layers with another third of the sauce, the remaining 3 noodles, the remaining ricotta mixture, and the remaining spinach. Top with the last third of the sauce, and sprinkle with the remaining mozzarella.

Place the skillet on the stove and bring to a boil over high heat. Cover, reduce the heat to medium-low, and cook, regulating the heat if necessary so that the sauce is bubbling gently around the edges the whole time, until the noodles are tender and the cheese on top is melted, about 25 minutes. The lasagna can be cooked up to 1 hour ahead and kept at cool room temperature. Reheat for a few minutes over low heat. Let stand for 5 minutes before cutting into wedges to serve. Serves 4.

This is a recipe adapted from “A Flash in the Pan: Fast, Fabulous Recipes in a Single Skillet” by Brooke Dojny, Melanie Barnard, and Maren Caruso .