

Dutch Oven Lasagna: One-Pot Stove Top Comfort Food at Its Best

Dutch Oven Lasagna - Stove Top Lasagna



OVEN
350°F

TIME
5 min

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SAVE
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INGREDIENTS

- 9 oz. package no-boil lasagna noodles
- 1 egg, lightly beaten
- 1 (15 oz) carton ricotta cheese (or cottage cheese)
- 1 tbsp fresh parsley, minced
- 1 lb. ground chuck
- 1 lb. ground Italian sausage
- 1 medium yellow onion, diced
- 3 cloves garlic, minced
- $\frac{1}{2}$ cup dry or semi-dry red wine (sub water or broth if preferred)
- $\frac{1}{8}$ tsp red pepper flakes (2-3 dashes)
- 32-48 oz. marinara sauce (your favorite brand or homemade)
- 2 cups shredded mozzarella (or fresh mozzarella slices)
- $\frac{1}{2}$ cup grated Parmesan
- Fresh basil, rough chopped (for garnish)

Instructions:

Make the Ricotta MixtureIn a small bowl, mix together ricotta, egg, and minced parsley. Set aside.

Cook the MeatIn your Dutch oven over medium-high heat, brown the ground chuck and Italian sausage together. Drain the meat, keeping 2 tablespoons of fat in the pot (or add olive oil if needed).

Transfer meat to a large bowl.

Build the SauceIn the same pot, sauté diced onions

until translucent. Add garlic and cook for 30 seconds. Pour in the red wine and let it deglaze the pot. Add red pepper flakes and marinara. Simmer for 5 minutes. Return the meat to the sauce and stir to combine.

Assemble in Layers (in Dutch Oven)Keep the heat on low-medium and layer as follows: 2 cups marinara meat sauce

Lasagna noodles (break to fit)

Marinara meat sauce

Spoonfuls of ricotta mixture

Mozzarella

ParmesanRepeat this layering 3 more times, but only use ricotta for 3 total layers, ending with:

Noodles

Marinara

Finish with Parmesan

Cook CoveredSwitch heat to low, cover, and simmer for 30-40 minutes until noodles are cooked and lasagna is bubbling hot.

Optional Broil FinishIf you're using an oven-safe Dutch oven, place under broiler for 2-3 minutes to brown the cheese.

Rest & ServeLet lasagna rest for 10-15 minutes before slicing. Garnish with fresh basil.

Tips for Success:

Use no-boil noodles for best texture and time savings.

Simmer gently-don't let the bottom burn!

Don't skip resting-it helps the lasagna firm up for perfect slices.

For more flavor, choose a high-quality marinara sauce or make your own.

DIRECTIONS

1. **Make the : Ricotta Mixture**In a small bowl, mix together ricotta, egg, and minced parsley. Set aside.
2. **Cook the : Meat**In your Dutch oven over medium-high heat, brown the ground chuck and Italian sausage together. Drain the meat, keeping 2 tablespoons of fat in the pot (or add olive oil if needed). Transfer meat to a large bowl.
3. **Build the : Sauce**In the same pot, sauté diced onions until translucent. Add garlic and cook for 30 seconds. Pour in the red wine and let it deglaze the pot. Add red pepper flakes and marinara. Simmer for 5 minutes. Return the meat to the sauce and stir to combine.
4. **Assemble in : Layers (in Dutch Oven)**Keep the heat on low-medium and layer as follows: 2 cups marinara meat sauce
5. Lasagna noodles (break to fit)
6. Marinara meat sauce
7. Spoonfuls of ricotta mixture
8. Mozzarella
9. **Parmesan:** Repeat this layering 3 more times, but only use ricotta for 3 total layers, ending with:
10. Noodles
11. Marinara
12. Finish with : Parmesan
13. **Cook : Covered**Switch heat to low, cover, and simmer for 30-40 minutes until noodles are cooked and lasagna is bubbling hot.
14. **Optional : Broil Finish**If you're using an oven-safe Dutch oven, place under broiler for 2-3 minutes to brown the cheese.

15. Rest & : ServeLet lasagna rest for 10-15 minutes before slicing. Garnish with fresh basil.
16. Tips for Success: Use no-boil noodles for best texture and time savings.
17. Simmer gently-don't let the bottom burn!
18. Don't skip resting-it helps the lasagna firm up for perfect slices.
19. For more flavor, choose a high-quality marinara sauce or make your own.
20. Serving Suggestions & Pairings: This hearty one-pot lasagna pairs beautifully with:
21. Crusty garlic bread
22. A crisp green salad with balsamic vinaigrette
23. A glass of red wine like : Chianti or Sangiovese
24. Or add variety to your table with:
25. These : Chicken Enchiladas - spice up the night

TIPS FOR SUCCESS

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Don't skip resting -it helps the lasagna firm up for perfect slices.

For more flavor, choose a high-quality marinara sauce or make your own.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/dutch-oven-lasagna-one-pot-stove-top-comfort-food-at-its-best/>