

## Easy Skillet Lasagna: Your One-Pan Weeknight Wonder

, your new best friend for busy weeknights and sudden cravings.



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 tablespoon olive oil
- 1 pound ground beef (or Italian sausage)
- 1 medium onion, chopped
- 2 cloves garlic, minced
- 1 (28 ounce) can crushed tomatoes
- 1 (15 ounce) can tomato sauce
- 1/2 cup water (or beef broth for richer flavor)
- 1 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/4 teaspoon red pepper flakes (optional, for a kick)
- Salt and freshly ground black pepper to taste
- 8-10 lasagna noodles, broken into 2-inch pieces
- 1 cup ricotta cheese
- 1/2 cup grated Parmesan cheese, plus more for serving
- 2 cups shredded mozzarella cheese

### DIRECTIONS

1. Ready to whip up some easy lasagna? Let's go!
2. Brown the : Meat: Heat the olive oil in a large, deep skillet or Dutch oven over medium-high heat. Add the ground beef (or sausage) and chopped onion. Cook, breaking up the meat with a spoon, until the beef is browned and the onion is softened, about 5-7 minutes. Drain any excess grease.
3. Aromatics and : Sauce: Stir in the minced garlic and cook for another minute until fragrant. Pour in the crushed tomatoes, tomato sauce, and water (or broth). Stir in the oregano, basil, red pepper flakes (if using), salt, and black pepper. Bring the sauce to a gentle simmer.
4. Add : Noodles: Break the lasagna noodles into roughly 2-inch pieces and carefully stir them into the simmering sauce, making sure they are mostly submerged.
5. Simmer and : Cook: Reduce the heat to medium-low, cover the skillet, and simmer for 15-20 minutes, stirring occasionally, until the noodles are tender and most of the liquid has been absorbed. If the sauce becomes too thick before the noodles are tender, add a splash more water or broth.
6. Cheese : Layer: While the noodles are cooking, in a small bowl, combine the ricotta cheese and 1/2 cup of grated Parmesan cheese.
7. Melt the : Cheese: Once the noodles are cooked, dollop spoonfuls of the ricotta mixture over the top of the lasagna. Sprinkle evenly with the shredded mozzarella cheese. Cover the skillet again and cook for another 5-10 minutes, or until the mozzarella is melted and bubbly.

8. Rest and : Serve: Remove the skillet from the heat and let it rest, covered, for 5 minutes before serving. This allows the sauce to thicken slightly and makes it easier to serve. Garnish with extra Parmesan cheese and fresh basil, if desired.

## SWAPS & NOTES

Meat : Ground beef is classic, but Italian sausage (mild or hot) adds a fantastic depth of flavor.

You could even use ground turkey or a plant-based crumble for a lighter version.

Tomatoes : Crushed tomatoes provide a nice base, but diced tomatoes can be used for a chunkier sauce.

Adjust the amount of water as needed if using different tomato products.

## TIPS FOR SUCCESS

**Use a Large Skillet :** A large, deep skillet or Dutch oven (at least 10-12 inches in diameter with high sides) is crucial to ensure all ingredients fit and cook properly.

**Submerge Noodles :** Make sure the broken lasagna noodles are as submerged as possible in the sauce.

This ensures they cook evenly and become tender.

**Stir Occasionally :** Stirring prevents the noodles from sticking together and ensures even cooking.

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

Original recipe: <https://chefmaniac.com/easy-skillet-lasagna-your-one-pan-weeknight-wonder/>