

One-Pan Lasagna with Italian Sausage: Easy, Cheesy & Comforting

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TIME
5-7 min

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INGREDIENTS

- 1 pound ground Italian sausage (mild or hot, casing removed if applicable)
- 2 (14 ounce) cans tomato sauce
- 1 (14 ounce) can diced tomatoes, undrained
- $\frac{1}{2}$ yellow onion, diced
- 3 garlic cloves, minced
- $\frac{1}{2}$ tsp dried basil
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp ground black pepper
- $\frac{3}{4}$ pound lasagna noodles, broken into 2-3 inch pieces
- 1 cup shredded mozzarella cheese (for mixing into pasta)
- Extra shredded mozzarella cheese
- Ricotta cheese (fresh, dolloped)
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1. Brown Sausage & SautØ Onion:** Add the 1 pound ground Italian sausage to a large skillet (a deep, high-sided skillet or Dutch oven works best). Cook over medium-high heat, breaking it up with a spoon as it cooks. When the sausage is mostly browned but still has a little pink remaining, add the diced yellow onion to the skillet. Continue to cook, stirring frequently, until the sausage is cooked through and no longer pink, and the onion is translucent and tender, about 5-7 minutes.
- 2. Add Garlic & Tomatoes:** When the onion is clear and tender and the sausage is cooked through, add the 3 minced garlic cloves. Cook for about 30 additional seconds, stirring constantly, until the garlic is fragrant. Be careful not to burn it. Add the 2 (14 ounce) cans tomato sauce and 1 (14 ounce) can diced tomatoes (undrained) to the skillet. Stir well to combine.
- 3. Season & Add Noodles:** Add the $\frac{1}{2}$ teaspoon dried basil, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon ground black pepper to the sauce. Stir to combine the seasonings. Break the $\frac{3}{4}$ pound lasagna noodles into rough 2-3 inch pieces over the skillet and add them directly into the sauce. Using tongs or a spoon, press the noodles down as much as possible into the sauce, ensuring they are mostly submerged. This helps them cook evenly.
- 4. Simmer the Lasagna:** Cover the skillet with a lid and permit it to stew over medium intensity for around 15-20 minutes, stirring once or twice occasionally (especially to ensure noodles aren't sticking to the bottom) until the noodles are relaxed (al dente) and most of the fluid has been absorbed. If the sauce

becomes too thick and the noodles aren't tender, add a splash of water or broth.

5. **Add Mozzarella & Serve:** When the noodles are tender, remove the skillet from the heat. Stir in 1 cup shredded mozzarella cheese. Mix well until the cheese is melted and combined into the pasta and sauce. Serve immediately in bowls. Top generously with extra shredded mozzarella cheese, fresh dollops of ricotta cheese, and a sprinkle of fresh chopped parsley. Enjoy your incredibly easy and delicious one-pan lasagna!

SWAPS & NOTES

Italian Sausage: Both mild or hot Italian sausage work well; choose based on your spice preference.

If using bulk ground Italian sausage, ensure it's cooked through.

If using links, remove casings before browning.

You could also use ground beef seasoned with Italian herbs for a different flavor.

TIPS FOR SUCCESS

Choose a Large Skillet/Dutch Oven: Ensure your pan is large enough to hold all the ingredients, especially the noodles and sauce.

Break Noodles Evenly: Breaking the lasagna noodles into consistent sizes helps them cook evenly.

Press Noodles Down: Make sure the noodles are mostly submerged in the sauce to cook properly.

Stir Occasionally: Stirring helps prevent noodles from sticking to the bottom and ensures even cooking.

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