



LAZY LASAGNA

INGREDIENTS

1 tablespoon extra virgin olive oil
1 lb. sweet Italian sausage, casings removed
1 red bell pepper, sliced
1 green bell pepper, sliced
1/2 sweet onion, sliced
1 24-oz. jar **Martone Street Arrabbiata Calabrian Chili & Garlic sauce**
1 1/2 cups low-sodium chicken broth (or water)
3/4 teaspoon kosher salt
8 dried lasagna noodles, broken into 2-inch pieces
3/4 cup shredded low-moisture mozzarella cheese
3/4 cup ricotta cheese
1/4 cup freshly grated Parmigiano-Reggiano cheese
1/4 cup freshly torn basil leaves

INSTRUCTIONS

Heat olive oil in a large, deep, oven-safe skillet over medium heat. Add the ground sausage (don't forget to remove the casings) to the pan and use a wooden spoon to break it up. Cook for 5-6 minutes, stirring occasionally, until the sausage is starting to turn golden brown.

Add the peppers and onions and sauté for 7-8 minutes, stirring occasionally, until softened.

Pour in the Arrabbiata sauce, broth (or water), and salt. Stir everything together and bring to a simmer. Stir in the broken lasagna noodles and gently press them into the sauce so that they're submerged. Reduce the heat to medium-low and cover the pan. Cook, stirring once halfway through, for 12-15 minutes until the noodles are al dente.

When the noodles are almost done cooking, preheat your oven's broiler to high.

Remove the lid from the skillet and sprinkle the mozzarella all over. Use a spoon to dollop about a dozen tablespoons of ricotta all over, then grate the Parmigiano-Reggiano on top. Place the pan under the broiler and broil for 2-3 minutes until the cheese is bubbly and golden brown in spots.

Remove the pan from the oven and top with fresh torn basil leaves. Dive in.

MARTONE STREET

