

Three Cheese Skillet Lasagna

Servings : 4

Amount	Measure	Ingredient - Preparation Method
43	ounces	canned whole peeled plum tomatoes
3	cloves	garlic - finely chopped
3	tablespoons	extra virgin olive oil
		salt and pepper
1	large	egg yolk
1 1/2	cups	part-skim ricotta cheese - room temperature
12	ounces	no-boil lasagna noodles
1/2	pound	fresh mozzarella - shredded
1/4	cup	parmesan cheese - grated

Preheat oven to 400. In a food processor, pulse tomatoes until coarsely pureed. In a large deep skillet, bring tomatoes, garlic, and oil to a boil. Season with salt and pepper. Reduce to a simmer and cook on medium until thickened, about 12 minutes.

Mix together egg yolk, ricotta, and 1/2 tspn salt and pepper in a medium bowl.

Carefully pour sauce into a heatproof bowl and return 3/4 cup to skillet; spread sauce evenly. Add a single layer of noodles, breaking them up to fit. Top with half the ricotta mixture, spreading evenly. Follow with a second layer of noodles, then 1.5 cups marinara. Add third layer of noodles, then remaining ricotta. Follow with a final noodle layer, then remaining sauce. Sprinkle mozzarella and parmesan on top.

Bake lasagna until golden and bubbling, 30-35 minutes. Let stand 10 minutes.