

Ingredients



- 2 lbs ground beef
- 2 tsp garlic powder - divided
- 3 tsp onion powder
- 24 oz pasta sauce
- 12 oz bow-tie pasta - uncooked
- 2 cups water
- 1/2 cup ricotta cheese
- 1 egg
- 1 cup fresh chopped spinach
- 1/2 cup fresh chopped basil
- 1/2 cup Parmesan cheese
- 2 tbsp all-purpose flour
- 1/2 tsp salt
- 1/2 tsp black pepper

Skillet Lasagna



Instructions

- Combine ground beef, 1 tsp of the garlic powder & onion powder in a large skillet & brown over medium heat.
- Once fully cooked - drain excess fat.
- Return to the stove & add in the pasta sauce, uncooked pasta & water.
- Stir & bring to a boil, reduce heat to low & cover.
- Simmer over low for about 17-20 or until pasta is fully cooked.
- In the meantime, in a medium bowl combine ricotta, egg, spinach, basil, Parmesan cheese, flour, remaining garlic powder, salt & pepper & mix to combine.
- Scoop large dollops of the cheese mixture on top of the cooked pasta while still in the skillet.
- Cover & cook an additional 5 minutes to set the cheese.

