

Tossed Skillet Lasagna with Zucchini, Carrot, Ricotta & Basil



30 minutes | 2 servings

Find cookware

[can opener](#)
[chef's knife](#)
[colander](#)
[cutting board](#)
[garlic press \(optional\)](#)
[grater](#)
[measuring spoons](#)
[medium saucepan](#)
[mixing bowls](#)
[oven mitts](#)
[stainless steel or cast iron skillet](#)
[stirring spoon](#)
[vegetable peeler](#)

Grab ingredients

1 medium	carrot
½ small pkg	fresh basil
1 clove	garlic
½ (8 oz) block	mozzarella cheese
4	no-boil lasagna noodles
½ (15 oz) pkg	ricotta cheese
1	tomato
1 (8 oz) can	tomato sauce
2 medium	zucchini squash
	black pepper
	extra virgin olive oil
	Italian seasoning
	salt

Cook & enjoy

- 1 Preheat oven to 450°F.
- 2 Fill a medium saucepan about halfway with hot water (from the tap); cover and bring to a boil over high heat.
- 3 Meanwhile, wash and dry the fresh produce.
2 medium zucchini squash
1 medium carrot
1 tomato
½ small pkg fresh basil
- 4 Break lasagna noodles into thirds. Once the water in the pan is boiling, uncover, add salt and broken noodles, and stir for a few seconds. Cook until desired firmness, 8-10 minutes. Once done, drain in a colander and set aside.
4 no-boil lasagna noodles
½ tsp salt
- 5 While the noodles are cooking, trim the zucchini and carrot. Run the peeler along the zucchini and carrot to make long, noodle-like strips. Place both in a medium bowl.
- 6 Medium dice tomato; add to the bowl with the zucchini and carrot.
- 7 Preheat a skillet over medium-high heat.
- 8 While the skillet heats up, peel and mince garlic.
1 clove garlic
- 9 Once the skillet is hot, add oil and swirl to coat the bottom. Add veggies, garlic, and spices to the skillet; cook, stirring occasionally, until veggies are tender, 3-4 minutes.
2 tsp extra virgin olive oil
1 tsp Italian seasoning
½ tsp salt
¼ tsp black pepper

- 10 Meanwhile, pick basil leaves off the stems, roll up crosswise, and thinly slice into ribbons.
- 11 Coarsely grate mozzarella.
½ (8 oz) block mozzarella cheese
- 12 When the veggies are done, add lasagna noodles, half of the basil, and tomato sauce to the skillet; stir to combine and continue to cook until heated through, about 2 minutes. Remove from heat.
(Reserve remaining basil for serving.)
1 (8 oz) can tomato sauce
- 13 Top lasagna with dollops of ricotta and sprinkle with mozzarella.
½ (15 oz) pkg ricotta cheese
- 14 Place skillet in the oven and bake until the mozzarella is melted and golden, 7-8 minutes. Remove from oven.
- 15 To serve, divide lasagna between plates or bowls and top with reserved basil. Enjoy!