



Recipes by Peter

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### EASY "LAZY LASAGNA"

I love Italian food and lord knows I have spent hours upon hours cooking great Italian dishes. However, I must admit, those days are behind me. I'm more interested in getting great tasting meals to the table as simply and as quickly as I can, but everything still needs to taste like I cooked the dish for hours.

This recipe brings together store-bought already prepared ingredients to deliver an Italian meal that I would serve to anyone.

While this recipe does not use the traditional lasagna pasta noodles, the concept is the same: Meat sauce, cheese, pasta! Best of all, this recipe comes together super-fast and is ready in under an hour!

#### INGREDIENTS

- \* 1 Pound Ground Chuck
- \* 1/2 Pound Ground Pork Italian Sausage
- \* 2 Cups Shredded Mozzarella Cheese
- \* 1 20-24 OZ Container of Frozen Tortellini (I bought mine at Costco.) *You can also use refrigerated or frozen ravioli.*
- \* 1 28 OZ Jar of Pasta Sauce (I use Rao's, choose the brand you like best)
- \* 1 ½ Cups of Water
- \* 1 TBS Chopped Garlic
- \* 1 Tsp of Salt
- \* 1 Tsp of Pepper
- \* 1 TBS of Italian Seasoning

#### DIRECTIONS:

1. Heat your oven to 400°F. Heat a large nonstick skillet over medium heat. When the skillet has reached your desired cooking temperature add the Garlic, Ground Beef and

Italian Sausage to the skillet; cook 8 to 10 minutes, breaking the meat mixture into 3/4-inch crumbles and stirring occasionally. When the meat is fully cooked remove the collected grease from the skillet by your preferred method and return the meat mixture to the skillet.

2. Now stir into the meat mixture the salt, Italian seasonings, and pepper; mix well. Stir in the jarred pasta sauce and water; bring this to a low boil. Cook for 1 to 2 minutes, stirring occasionally.
3. Coat a 13 x 9-inch baking dish with cooking spray. Layer half the of the tortellini, half of the meat and sauce mixture and half of the cheese into the baking dish. Repeat with the remaining tortellini, meat and sauce mixture and cheese, cover the baking dish with aluminum foil and bake in the 400°F oven for 15 minutes (20 minutes if using frozen tortellini).
4. Take the dish out of the oven after the 15-20 minute bake, remove the foil from the baking dish and continue baking 15 to 20 minutes or until the sauce is bubbly and the pasta is tender.
5. Let stand 5 minutes before serving.

Serve with a salad, garlic bread and enjoy!