

# Skillet Lasagna

Prep time: 20 mins

Cook time: 40 mins

Yield: 6 servings

---

## Ingredients

2 cups	Cooked Lentils
1 x 14 oz can	Plum tomatos (whole or diced)
1 x 14 oz can	Tomato sauce
1 cup	Vegetable stock
9 sheets	Lasagna noodles, broken into pieces
½ cup	Onion, diced
¼ cup	Carrots, small dice
¼ cup	Celery, small dice
3 cloves	Garlic, minced
3 tbsp	Olive oil
1 tsp	Oregano, dried
2 tsp	Basil, dried
1 cup	Mozzarella cheese, grated
3 tbsp	Nutritional Yeast, optional
Salt and black pepper to taste.	

## Directions

1. Heat a deep skillet over medium heat. Add olive oil and saute the onion, carrot, celery and garlic until soft and translucent, about 7 minutes.
  2. Add oregano and basil. Cook for 2 minutes then add the lentils, vegetable stock, tomatos and tomato sauce. Stir in the nutritional yeast and add the pieces of lasagna.
  3. Stir and cover the skillet with a lid. Turn the heat down to low/medium.
  4. Allow to simmer for about 20 minutes until all of the liquid is absorbed and noodles are soft. Check about midway through the cooking time and stir to be sure it is not sticking to the bottom of the pot. Top with grated mozzarella cheese.
-