**Skillet Lasagne**

Serves 4-5

**Ingredients**

7ml olive oil 150g ground beef

½ onion chopped 400ml diced tomatoes

2ml salt 100ml water

1 clove garlic 150ml tomato sauce

2ml oregano 5 lasagne noodles

2ml basil 100ml mozzarella cheese

 50ml ricotta cheese (optional)

**Method:**

1. Heat oil in a large non-stick skillet over medium heat until simmering. Add chopped onion and salt. Cook until onion begins to brown. About 3-5 minutes.
2. Stir in garlic, oregano and basil and cook until fragrant, about 30 seconds. Add ground beef and cook, breaking apart meat until no longer pink.
3. While meat is cooking, pour 400ml diced tomatoes with their juices into a 500ml liquid measure. Add 100ml of water to have the mixture equal 500ml.
4. Once meat is cooked, break noodles apart into 5cm pieces. Scatter pasta over meat but do not stir.
5. Pour diced tomatoes with juices and tomato sauce over pasta. Cover and bring to simmer. Reduce heat to medium-low and simmer, stirring occasionally, until pasta is tender. About 15-20 minutes.
6. Remove skillet from heat and stir in half of the mozzarella cheese. Season with salt and better. Sprinkle the other half of the mozzarella cheese on top and add a dollops of ricotta cheese. Let stand off the heat for 5 minutes.
7. Enjoy!

**Garlic Bread**

Ingredients:

2 cloves minced garlic 20ml finely chopped parsley

30ml butter, softened ½ loaf Italian bread

10ml olive oil 1ml salt

Method:

1. Preheat oven to 350 degrees F.
2. Mix pressed garlic with 1ml salt, butter and oil in a bowl. Mix until smooth and then stir in parsley.
3. Without cutting completely through the bread, cut the loaf in half through the width. Spread garlic butter between slices.
4. Wrap loaf in foil and bake on middle rack for 15 minutes. Open foil and bake for 5 more minutes.