

Cooperative Extension Service College of Tropical Agriculture and Human Resources University of Hawai'i at Mānoa



SKILLET LASAGNA

Number of servings: 9

Ingredients:

1 cup cooked chicken OR turkey 1 (24-ounce) jar spaghetti sauce

- 1 (8-ounce) can tomato sauce
- salt and pepper to taste
- 2 cups uncooked macaroni

2¹/₂ cups water

- 2 (10-ounce) boxes frozen spinach
- 1 cup shredded cheese

Directions:

- 1. DICE or SHRED chicken OR turkey.
- 2. In a large skillet or large pot, COMBINE chicken OR turkey, spaghetti sauce, tomato sauce, salt, pepper, macaroni, and water.
- 3. Bring to a BOIL, REDUCE HEAT, COVER and SIMMER 20-25 minutes or until macaroni is tender.
- 4. ADD spinach and COOK until thawed. MIX well.
- 5. SPRINKLE with cheese.

Variation:

Substitute tofu for meat (one block drained and mashed).

ALWAYS PRACTICE SAFE FOOD HANDLING TECHNIQUES.



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