

RECIPE | TOMATOES



TOMATO SKILLET LASAGNA



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INGREDIENTS

FOR THE LASAGNA SKILLETS:

1 pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved, save 9 whole tomatoes to put on top

1 lb ground turkey

18 fresh pasta sheets

2 cups mozzarella, shredded

10 oz baby kale

½ yellow onion, diced

2 cloves garlic, minced

3 tbsp butter

3 tbsp olive oil

FOR THE SAUCE:

2 cups milk

⅓ cup all purpose flour

6 tbsp butter

3 tbsp Parmesan, grated

Salt and pepper, to taste



75 min

15 min
PREP.

60 min
COOKING



3



easy

DIRECTIONS

- 1 Heat 2 tbsp of olive oil in a large skillet over medium-high heat. Add onion and sauté for 4-5 minutes. Add garlic and sauté for 1 minute. Season with salt and pepper. Add turkey and brown for 3-4 minutes. Transfer mixture to a bowl and set aside.
- 2 Over medium heat add remaining oil, halved tomatoes and kale to skillet. Sauté for 3-4 minutes and transfer to the mixing bowl.
- 3 In a saucepan over medium heat add butter to melt. Sprinkle flour over butter and stir together for 3 minutes. Slowly add milk, stirring constantly, until all the milk has been added. Continue to stir mixture together until completely smooth and thickened. Season with salt and pepper. Remove from heat and add Parmesan, then stir until smooth and creamy.
- 4 Heat oven to 375° F and grease 3 skillets. Pour a spoonful of sauce over each skillet and top with 2 pasta sheets. Top pasta with ¼ of the turkey mixture. Pour 3 tablespoons of sauce and sprinkle with mozzarella. Repeat with another layer. Top each skillet with 2 more pasta sheets, remaining sauce and cheese. Finish each skillet with 3 whole tomatoes on top.
- 5 Bake skillets for 30 minutes or until bubbling and slightly browned on top. Remove from heat and allow to cool slightly before serving.