

# ***LAYERED SKILLET CASSEROLE***

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- 1    tablespoon olive oil
- 1    pound lean ground beef or turkey
- 1    large onion, chopped
- 1    16-ounce jar spaghetti sauce
- 2    cloves garlic, minced or pressed (more if desired)
- 1    tablespoon dried basil
- 1    teaspoon dried oregano
- ½    teaspoon salt
- ½    teaspoon black pepper
- 1¼   cups water
- 1    pint cottage cheese
- 6    ounces medium noodles
- ½    pound shredded mozzarella cheese

1.    In a large skillet or pan, saute beef and onion in olive oil until beef is browned and onions are soft.
2.    Stir together the spaghetti sauce, garlic, spices, salt, pepper, and water.
3.    Spoon half the sauce over the beef and onion mixture in the pan in which the beef was cooked.
4.    Cover sauce and meat with the cottage cheese in a single layer.
5.    Top cottage cheese with uncooked noodles.
6.    Cover noodles with remaining sauce.
7.    Cover pan and bring to boil over medium-high heat; reduce heat to a simmer and cook for 30 to 40 minutes, until noodles are tender.
8.    Remove from heat; add mozzarella cheese in a single layer, cover, and let stand for 10 minutes to allow cheese to melt.

Makes 6 to 8 servings.