

## **Lasagna Toss**

Instead of taking the time to layer lasagna, capture the dish's classic flavours by tossing everything together in a pot. Parmesan and Romano cheeses are excellent substitutes if you can't find Asiago.

By The Canadian Living Test Kitchen  
Portion size 4

- 12 oz (340 g) lean ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 6 cups (1.5 L) quartered mushrooms
- 2 tsp (10 mL) dried Italian herb seasoning
- 1/4 tsp (1 mL) salt
- 1/4 tsp (1 mL) pepper
- 1 jar (750 ml) pasta sauce
- 1 sweet green pepper, chopped
- 12 oz (340 g) lasagna noodles
- 1 tbsp (15 mL) balsamic vinegar or wine vinegar
- 1/3 cup (75 mL) shredded Asiago cheese

In nonstick skillet, sauté beef over medium-high heat, breaking up with spoon, until no longer pink, about 7 minutes. With slotted spoon, transfer meat to bowl. Drain any fat from pan.

Add onion, garlic, mushrooms, herb seasoning, salt and pepper to pan; fry over medium heat, stirring occasionally, until mushrooms are browned and liquid is evaporated, about 10 minutes.

Return meat to pan. Add pasta sauce and green pepper; simmer until pepper is tender, about 10 minutes.

Meanwhile, break each noodle into quarters. In large pot of boiling salted water, cook pasta until tender but firm, about 8 minutes. Reserving 1/2 cup (125 mL) of the cooking liquid, drain and return to pot. Add sauce and vinegar. Add reserved pasta water to further moisten if desired; toss to coat. Serve sprinkled with cheese.