

# Skillet Meatball Lasagna

Ingredients:

- 1 tsp. olive oil
- 2 cloves garlic, diced
- 2 tsp. Italian dry seasoning
- 1/8 tsp. crushed red pepper flakes (more if you like spice)
- 1, 14 oz. can crushed tomatoes
- 1, 14.5 oz. can diced tomatoes
- 32 ounces organic vegetable broth
- 1, 16 oz. package penne pasta (I used Organic gluten-free brown rice pasta)
- 16 oz. mini meatballs (you can buy these frozen, pre-made, or make homemade. Mine were homemade from ground turkey. If you buy frozen, thaw before using.)
- 1 cup shredded mozzarella cheese
- 1/4 cup ricotta cheese (optional)
- 3 Tbs chopped fresh cilantro

Heat olive oil in a large deep, oven-proof, skillet over medium heat. Add garlic, Italian seasoning, and crushed red pepper flakes; cook for 1 minute. Stir in crushed tomatoes, diced tomatoes, and vegetable broth; bring to a low boil. Add pasta and cook until pasta is done (about 12 minutes). Preheat broiler to high. Add pre-made meatballs to skillet and sprinkle with mozzarella and ricotta, and broil for about 5 minutes or until cheese melts and starts to become golden. Garnish with cilantro and serve. Enjoy!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Eat a salad everyday. Bean salad. Coffee bean salad. Coffee.  
Drink coffee everyday."***