

Skillet Pasta

Unit: Large Skillet

Ingredients

- 1 - Pound of ground turkey**
- 1 - Jar of Pasta Sauce**
- 1 - tsp. of fennel seeds**
- 4 - ounces Mozzarella cheese** (cut on #2 blade)
- 8 - ounces of uncooked noodles** (spiral or elbow)

Cheese mixture

- 8 - ounces of Cottage Cheese**
- 2 - oz of Parmesan Cheese** (cut on #1 blade)
- 4 - Cloves of Minced Garlic**
- 1 - Tsp of Dry Italian seasoning**

First, place the turkey and the fennel seeds into a cold skillet and turn on medium heat with the lid off. Stir the meat until cooked. Turn the skillet off and leave the meat in the skillet.

Next, combine the cheese mixture into a small bowl. Pour half of the sauce into the skillet with the meat and spread it out. Add the noodles in a thin layer and top with the remaining sauce and then the mozzarella cheese.

Seal the lid and rotate the valve below the knob to open. Turn to medium heat. (325 with electric skillet) When the valve activates or the lid becomes stinging hot to the touch, reduce the heat to low and cook for 20 minutes. (230 with your electric skillet)