

# Lasagna in a Pan

**Chef Luigi DiNunzio**



## **Ingredients:**

8 Oz Lasagna (cooked al dente)  
½ Cup béchamel sauce  
2 cloves garlic ,crushed  
4 meatballs cooked and quartered  
½ Cup of tomato puree  
A pinch of oregano  
2 slices of Mortadella julienned and diced  
3 Tbsp pecorino cheese  
1 Tbsp of chopped parsley  
Salt & pepper to taste  
2 Tbsp of olive oil

## **Procedure:**

Heat oil in sauté pan over medium heat and add garlic ,oregano, meatballs ,mortadella.  
Cook for approximately 4-5 minutes.  
Add béchamel sauce and tomato puree  
Add pasta and toss  
Cook until hot, adjust seasoning and garnish with cheese and parsley then serve hot.

Béchamel sauce :melt ½ cup of butter in sauce pan ,stir in ¼ flour until lightly brown.  
Then whisk in 1 cup of milk, keep whisking until it thickens. Season with salt, pepper and nutmeg to taste.