



Cheesy Shell Lasagna

Prep time: 30 min | Cook time: 40 min | Serves: 12

In a large/deep skillet, brown the meat (I use half turkey and half beef), onions and garlic until cooked through. Drain well.

Stir in the diced tomatoes, spaghetti sauce and mushrooms. Bring to a boil, reduce heat and simmer, uncovered, for 20 minutes.

Meanwhile, cook the pasta according to package directions, drain.

Place half the pasta in an ungreased 13x9 deep baking dish and top with half the sauce mixture.

Next spread half the sour cream on top of the sauce and then 5 slices of provolone.

Repeat the layers of pasta, sauce, sour cream and provolone and add the mozzarella last on top.

Cover with foil and bake at 350° for 30 minutes. Uncover and bake an additional 10 minutes or until the cheese begins to brown. Let stand about 10 minutes before serving.

INGREDIENTS

1 lb ground meat

(beef or turkey, meat optional)

1 medium onion, chopped

1 garlic clove, minced (I used jarred)

1 can (15 oz) diced tomatoes

1 jar (14 oz) meatless spaghetti sauce

1 cup sliced mushrooms

8 ounces small shell pasta

16 oz sour cream

10 slices provolone cheese

1 cup shredded mozzarella cheese