

## **CHEESEBURGER LASAGNA SUPPER**

**YIELD:** 4-6 SERVINGS

**PREP TIME:** 20 MINUTES

**TOTAL COOKING TIME:** 30 MINUTES

**SOURCE:** Collector's Edition of Canadian Living – Weeknight Suppers

### **INGREDIENTS:**

1 TBSP    canola oil  
450 g     lean ground pork  
(or ½ lb)  
1          onion, chopped  
1          sweet yellow pepper, chopped  
2          cloves garlic, minced  
1 ½ TSP    paprika  
½ TSP     pepper  
Pinch     salt  
2 Cups    chicken broth  
3 Cups    short mafalda pasta (or any short pasta, like rotini)  
2 Cups    jarred marinara sauce  
1 ½ Cups   shredded mozzarella cheese (I've also used cheddar or marble)  
¼ Cup     chopped parsley

### **DIRECTIONS:**

- In a large pot, heat oil over medium-high heat. Cook pork, stirring until browned, about 4 minutes. Stir in onion, yellow pepper, garlic, paprika, pepper and salt; cook until starting to soften, about 4 minutes.

- Stir in broth, scraping up browned bits. Add pasta, marinara sauce and ¼ cup water; bring to a boil. Reduce heat to low; cover and cook, stirring halfway through, until pasta is al dente, about 10 minutes. Remove from heat. Stir in mozzarella; sprinkle with parsley. Sprinkle with additional cheese, if desired.