

Foodnity Recipes

# Creamy Lasagna Beans Skillet Dinner

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| **10 min**<br>Prep time | **30 min**<br>Cook time | **40 min**<br>Total time |
| **6**<br>Servings | **Easy**<br>Difficulty | **Italian**<br>Cuisine |

## Ingredients

### The Base

- [ ] 2 tablespoons olive oil
- [ ] ½ cup diced onion
- [ ] 2 cloves minced garlic
- [ ] 15 oz (1 can) cannellini beans, drained and rinsed (1¼ cups)

### The Sauce

- [ ] 2 cups marinara sauce
- [ ] 1 cup vegetable broth
- [ ] 1 teaspoon dried oregano
- [ ] 1 teaspoon dried basil
- [ ] ½ teaspoon red pepper flakes (optional)
- [ ] Salt and freshly ground black pepper, to taste

### Cheeses and Garnish

- [ ] 1 cup shredded mozzarella cheese
- [ ] ½ cup grated Parmesan cheese
- [ ] 1 tablespoon chopped fresh parsley, for garnish
- [ ] 1 tablespoon chopped fresh basil, for garnish

## Instructions

1. Start by warming your 2 tablespoons olive oil in a large skillet over medium heat. Just let it get nice and shimmering.
2. Toss in your ½ cup diced onion. Sauté those little pieces until they're translucent and soft, which usually takes about 4–5 minutes. I love how the kitchen smells at this point.
3. Stir in those 2 cloves minced garlic. Now, just be quick—cook for another 30 seconds until it's fragrant. You don't want it to brown too much, oops.
4. Pour in the 2 cups marinara sauce, 1 cup vegetable broth, and those 15 oz (1 can) cannellini beans, drained and rinsed. Stir in your 1 teaspoon dried oregano, 1 teaspoon dried basil, and the ½ teaspoon red pepper flakes if you're feeling a bit spicy.
5. Bring everything to a gentle simmer. Let it bubble away for about 10 minutes, stirring occasionally so nothing sticks to the bottom.
6. Lower the heat to low. Now comes the good part: fold in the 1 cup shredded mozzarella cheese. Stir it in until it melts and the sauce turns all silky and dreamy.
7. Stir in the ½ cup grated Parmesan cheese. This really gives the sauce that rich, creamy finish we're looking for.

8. Give it a little taste. Add salt and freshly ground black pepper to your preference. Well, your taste buds are the boss here.

9. You can transfer the beans to serving bowls now, or honestly, just keep them warm in the skillet if you're serving family-style.

10. Right before serving, sprinkle your 1 tablespoon chopped fresh parsley and 1 tablespoon chopped fresh basil over the top for a bit of brightness.

### Nutrition per serving

| 310 kcal | 25 g | 22 g | 14 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- The beans provide a hearty, pasta-like feel without the actual noodles.
- Using a large skillet ensures the sauce reduces evenly and the cheese melts smoothly.
- The red pepper flakes are optional, but they add a lovely warmth that cuts through the creaminess.