**Zucchini Swirl Skillet Lasagna**

**Ingredients**

* Challenge Butter as needed for the pan (about 4-5 tablespoons)
* 6 zucchini, thinly sliced to about ¼ inch
* 3 Italian turkey links, casing removed
* ½ cup of onion, diced
* 1 large green bell pepper, diced
* 1 (24 ounce) jar of your favorite spaghetti sauce
* 1 (8 ounce) package of Challenge Cream Cheese, softened
* 4 ounces of ricotta cheese
* ½ cup of shredded parmesan cheese
* 1-2 cloves of crushed garlic
* 1 egg, lightly beaten
* 1 cup of Italian shredded cheese blend, or shredded mozzarella cheese

**Garnish if desired**

* Fresh basil
* Cherry tomatoes

**Directions**

1. In a large skillet, add butter to melt over medium high temperature.
2. Working in batches, brown slices of zucchini, adding extra butter as needed. Place slices of zucchini on a paper towel to blot off extra liquid after cooking.
3. In the same pan, add sausage. Using a large spoon, break up sausage into crumbles while cooking, about 4-5 minutes. Drain off any excess liquid.
4. Add peppers and onions, cooking until softened. Stir in sauce. Simmer for about 10 minutes to combine flavors.
5. To create filling, combine cream cheese, ricotta, parmesan, garlic and egg in a medium mixing bowl.
6. Place 2 slices of zucchini end to end on a work surface. Spread cheese mixture on top using a small spoon. Sprinkle with Italian shredded cheese.
7. Roll lasagna to create a swirl. Push zucchini swirl into prepared sauce. Continue the other slices until the pan is full.
8. Cover with lid, and place pan on stove top over medium-low heat to simmer.
9. Cook until cheese is set and melted, about 10-15 minutes. Be careful not to bring sauce to a boil!

Note: If desired, pan can be now placed under broiler to brown cheese!

To serve lasagna, sprinkle with fresh basil and cherry tomatoes.

**Creates 4 servings (about 2 zucchini swirls per person)**