

Stovetop Meatball Lasagna



Ingredients

1. 500 ml marinara sauce
2. 450g meat balls
3. 8 lasagna noodles broken into big pieces
4. 250g cottage cheese
5. 2.5 (600ml) cups of grated cheese
6. 2-3 cups of chicken broth

Preparation

1. Put the marinara, meatballs, chicken broth, and the lasagna into a deep pan, bring to a boil.
2. Cover with cottage cheese and 1/3 the grated cheese. Add basil.
3. Simmer over low heat, covered, for 15 to 20 minutes.
4. Add the rest of the cheese and let simmer another 5 minutes.

Medellin Version

When I tried to find ingredients for the above recipe in Medellin, I found neither Marinara sauce, nor cottage cheese, so I modified the recipe to the one below.

Ingredients

1. 500 ml bolognese sauce
2. 450g meat balls
3. 8 lasagna noodles broken into big pieces
4. 250g cream cheese
5. 2.5 (600ml) cups of grated cheese
6. 1.5 cups of chicken broth
7. Italian spices.

Preparation

1. Put the bolognese sauce, meat balls, chicken broth, and the lasagna into a deep pan. Add salt, pepper and italian spices. Bring to a boil.
2. Cover with cream cheese and 1/3 the grated cheese.
3. Simmer over low heat, covered, for 15 to 20 minutes.
4. Add the rest of the cheese and let simmer another 5 minutes.