



Dumpling Lasagna

20-Minute One-Pan Dinner

A fast, no-boil lasagna shortcut using dumplings as instant layers. Comfort food made simple for busy nights.



Grocery List

- Frozen dumplings (any filling)
- Pasta sauce (marinara or preferred sauce)
- Shredded cheese (mozzarella or Italian blend)

Optional add-ins

- Italian seasoning
- Garlic
- Chili oil or red pepper flakes
- Spinach or mushrooms

Cooking Steps

1. Prep the pan

Spread a thin layer of sauce in a lid-friendly pan over medium heat.

2. Layer one

Add frozen dumplings in a single layer. Spoon sauce over the top, then sprinkle with shredded cheese.

3. Layer two

Repeat: dumplings → sauce → cheese. Add extra cheese on top if desired.

4. Steam to cook

Cover the pan and cook for 10–12 minutes, until dumplings are fully cooked and cheese is melted.

5. Brown the top

Uncover and cook for 3–5 minutes, allowing the bottom and edges to crisp slightly and the cheese to bubble.

6. Rest & serve

Remove from heat and let rest for 2 minutes. Slice and serve warm.

Flavor Variations

(Optional)

- **Classic:** Marinara + mozzarella
- **Spicy:** Marinara + chili oil + pepper jack
- **Alfredo:** Alfredo sauce + mozzarella + parmesan