

FOR the
Little ONES

Pasta

Steamed
CARROTSBOLOGNESE
Sauce

FRYPAN LASAGNE

 25 Minutes 2 Servings Beef

Bring the whole family together with our kid-friendly frypan lasagne. Perfect for little taste buds & ready in 25 minutes!

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FROM YOUR BOX

BEEF MINCE	250g
BROWN ONION	1
ZUCCHINI	1
CARROT	1
PASTA SAUCE (SUGO)	1 jar
FRESH LASAGNE SHEETS	1 packet
PARMESAN CHEESE	1 packet
BASIL	1 packet

FROM YOUR PANTRY

salt, pepper, dried oregano

COOKING TOOLS

large frypan

Use the lasagne sheets for filled cannelloni or cut into pappardelle to serve with bolognese to mix it up!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - lasagne sheets are replaced with GF lasagne sheets.



1. BROWN the MINCE

Set oven to 250° (grill setting). Heat a large pan over high heat. Add mince and cook for 5 minutes while breaking up lumps. Chop and add onion.

tip Use an ovenproof pan if you have one!



2. ADD the VEGGIES

Grate zucchini (use to taste) and carrot. Add to pan as you go. Season with **salt, pepper** and **2 tsp oregano**.

tip For picky eaters, peel zucchini prior to grating. You can serve carrot fresh or steamed on the side if preferred.



3. SIMMER the SAUCE

Stir in pasta sauce (sugo) and **1 jar water**. Cook for 3-4 minutes.



4. ADD the LASAGNE Sheets

Use your hands to tear lasagne sheets in half. Tuck into the sauce and stir gently to separate the sheets.

tip If you are not using an ovenproof pan, you can use an oven dish.



5. TOP with CHEESE

Sprinkle parmesan cheese on top. Place in the oven to cook for 5 minutes until golden.

tip Place the lid on top and continue cooking on the stove for 5 minutes if preferred.



6. FINISH AND SERVE

Serve lasagne at the table topped with fresh basil leaves.

tip Serve with a simple side salad dressed with balsamic vinegar if you like.