



FOR the
Little ones

Pasta



Steamed
CARROTS



Bolognese
Sauce



FRYPAN LASAGNE

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

 25 Minutes

 2 Servings

 Beef

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0448 042 515** or email hello@dinnertwist.com.au

FROM YOUR BOX

BEEF MINCE	300g
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 Bring out the big pot/pan for this! Even better if its ovenproof!



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 the zucchini prior to grating. Serve the 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 the **lasagne sheets** in half. Add to the **sauce** and stir to separate. Cook for 5 minutes, stirring, to prevent the **lasagne sheets** from clumping together.

tip If you are not using an ovenproof pan, transfer the mixture to an oven dish.



5. TOP with CHEESE

Sprinkle with **parmesan cheese**. 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.