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DINNER TWIST  
LOCAL, HEALTHY, DELIVERED

FOR THE  
LITTLE ONES



# FRYPAN LASAGNE



25 MINUTES



4/6 SERVINGS



Beef

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

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](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

	4 PERSON	6 PERSON
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	1
ZUCCHINI	1	2
CARROT	1	2
PASTA SAUCE (SUGO)	1 jar	2 jars
FRESH LASAGNE SHEETS	1 packet	2 packets
PARMESAN CHEESE	1 packet	2 packets
BASIL	1 packet	2 packets

## 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!

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** and **carrot**. Add to pan as you go. Season with **salt, pepper** and **2-3 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.

**6P - Stir in 2 jars water.**



### 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.