



FOR the
Little ONES

Carrot
Sticks

CeLery
Sticks



MeatBALLS, Pasta
& Sauce



Lasagne Soup

Fresh lasagne sheets cooked in a rich tomato sauce with pork mince, finished with parmesan cheese. A cosy twist on classic lasagne - all in one pot!

35 Minutes

PORK

2 Servings

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	60g	45g	56g

FROM YOUR BOX

PORK MINCE	500g
ZUCCHINI	1
BROWN ONION	1
CARROT	1
PASSATA	680ml
FRESH LASAGNE SHEETS	3-pack
SHAVED PARMESAN	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, Italian herbs or oregano, stock cube of choice

COOKING TOOLS

large deep pan

To make a traditional lasagne you can sauté the vegetables and simmer with passata to make a sauce. Layer between the lasagne sheets and top with cheese. Bake in oven until the pasta is al dente.

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



1. BROWN the PORK

Heat a large deep pan with **oil** over medium-high heat. Add **pork mince**, breaking it up with a spoon and cook until browned. Season with **1 tbsp oregano, 1 tsp sugar, salt and pepper.**

tip You can use dried Italian herbs instead of oregano if you prefer.



2. COOK the VEGGIES

Finely chop **onion** and finely grate **carrot** and **zucchini** (peel first to hide further!). Add to pan as you go. Cook for 5-6 minutes until softened.

tip You can blend vegetables with passata for more of a 'smooth' sauce.



3. BUILD the Sauce

Pour in **passata** and **1L water**. Add **1 stock cube** Bring to a gentle simmer.

tip Use stock cube of choice, we used chicken stock.



4. ADD the Pasta

Roughly tear **lasagne sheets** into smaller pieces. Stir into the pot, separating the pieces as you go. Simmer gently for **4-6 minutes**, stirring occasionally, until **pasta** is tender and the **soup** thickens.

tip Stir gently once pasta goes in so the sheets don't clump.



5. Make it Cheesy

Stir **half the parmesan** through the **soup** until melted. If the **soup** is too thick, add a splash of **water**. Adjust seasoning if needed with **salt and pepper.**



6. FINISH AND SERVE

Ladle into bowls and sprinkle **remaining parmesan** on top.

tip You can top with some fresh herbs such as oregano, parsley or chives if you have in your garden!