

FOR the
Little ONES



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 4/6 Servings

Per serve: **PROTEIN** 30g/45g **TOTAL FAT** 22g/33g **CARBOHYDRATES** 31g/41g

FROM YOUR BOX

	4 PERSON	6 PERSON
PORK MINCE	500g	2 x 500g
ZUCCHINI	1	1
BROWN ONION	1	2
CELERY STICKS	2	3
CARROT	1	2
PASSATA	680ml	2 x 680ml
FRESH LASAGNE SHEETS	5pk	5pk + 3pk
SHAVED PARMESAN	1 packet	2 packets
PIZZA PASTE	1 sachet	2 sachets
CHICKEN STOCK	1 jar	2 jars

FROM YOUR PANTRY

oil for cooking, salt, pepper, Italian herbs or oregano

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.**

6P - use 2 tbsp oregano & 2 tsp sugar.



2. COOK the VEGGIES

Finely chop **onion** and **celery**. 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

Stir in **pizza paste** and **stock**, cook for 1 minute. Pour in **passata** and **2 1/2 jars water**. Bring to a gentle simmer.

6P - pour in 2 bottles passata, 2L water and 1 1/2 jar stock (add more water if needed).



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**.

6P - stir in 1 bag parmesan and use 1 bag for topping.



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!