



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Basil

The fridge can often be too cold for storing basil, turning its leaves black.

Try trimming the stalk ends and placing it in a jar with 2cm of water, cover it with a loose-fitting bag and leave it at room temperature.



L2

Winter Mushroom Lasagne

with Fresh Basil

A perfect warm and comforting winter meal! A hearty mushroom base layered in locally-made lasagne sheets, topped with shredded mozzarella and fresh basil leaves.



30 minutes



2 servings



Vegetarian

1 July 2022

Bulk it up!

To bulk this lasagne up, try adding some lentils (tinned or dry), baby or English spinach, cherry tomatoes or roasted capsicum into the filling. You can also layer in slices of grilled eggplant.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	31g	74g

FROM YOUR BOX

BUTTON MUSHROOMS	1 bag (150g)
BROWN ONION	1
CARROT	1
TOMATO SUGO	1 jar
LASAGNE SHEETS	1 packet (250g)
SHREDDED MOZZARELLA	1 packet
BASIL	1 packet (20g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried sage, 1 stock cube, 1 garlic clove

KEY UTENSILS

large frypan, oven dish, food processor

NOTES

You can chop or slice the mushrooms instead of using a food processor.

You can use half the cheese and distribute between the layers (instead of only on top) for an extra creamy lasagne.

To check if the lasagne sheets are cooked, insert a knife into the lasagne to feel if they are al dente.

No gluten option – lasagne sheets are replaced with fresh gluten-free lasagne sheets.



1. MINCE THE MUSHROOMS

Set oven to 220°C.

Roughly chop mushrooms and place into a food processor. Pulse until they form a rough mince like consistency (see notes).



2. COOK THE ONION

Heat a large frypan over medium-high heat with **oil**. Dice and add onion along with **1 1/2 tsp sage**. Cook for 3-4 minutes to soften onion. Crush **garlic clove** and add to pan along with mushrooms.



3. SIMMER THE SAUCE

Dice or grate carrot and add to pan as you go. Cook, stirring, for 2 minutes. Crumble in **stock cube**. Pour in tomato sugo and **1/2 cup water** and simmer, semi-covered, for 10 minutes. Season to taste with **salt and pepper**.



4. ASSEMBLE & BAKE

Spread a layer of mushroom sauce in base of oven dish, add a layer of lasagne sheets (see notes). Repeat with remaining sauce and sheets. Finish with shredded mozzarella. Bake in oven for 10-15 minutes or until golden.



5. FINISH AND SERVE

Pick basil leaves.

Cut lasagne into even size portions. Top with basil leaves and serve tableside.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

