



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Vesuvio Pasta

Perth-based Vesuvio Pasta crafts artisan pasta and sauces that we guarantee you'll love. The ingredient list is short and doesn't feature any nasties. You can find more varieties on our marketplace!

VESUVIO
handmade pasta

N2 Mum's Speedy Beef Lasagne

Super quick and easy – our lasagne is the perfect mid-week comfort food. Packed with veggies, beef mince and finished with a layer of golden melted cheese.

 30 minutes

 2 servings

 Beef

March–April 2022

Frypan Lasagne

Cut lasagne sheets into strips and cook in sauce for a quick frypan lasagne. Serve with a side salad or blanched greens if desired!

FROM YOUR BOX

BEEF MINCE	250g
BROWN ONION	1
CELERY STICK	1
CARROT	1
COURGETTES	3
TOMATO SUGO	1 jar
FRESH LASAGNE SHEETS	1 packet
GRATED CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano (or other herb of choice)

KEY UTENSILS

large frypan, oven dish

NOTES

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

To check if the pasta is cooked, insert a knife into the lasagne to feel if the pasta is al dente.

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



1. COOK BEEF

Set oven to 220°C.

Heat a frypan with **oil** over medium-high heat. Add beef mince along with **2 tsp dried oregano**. Cook, breaking up lumps, for 5 minutes or until browned.



2. ADD THE VEGETABLES

Chop and add onion and celery, cook until softened. Grate in carrot and courgettes. Cook for further 3–5 minutes.



3. SIMMER THE SAUCE

Pour in tomato sugo and **1/2 jar water**. Simmer, uncovered, for 5 minutes. Season with **salt and pepper** to taste.



4. ASSEMBLE & BAKE

Spread a layer of meat sauce in an oven dish, add a layer of lasagne sheets. Repeat and finish with grated cheese (see notes). Bake in oven for 10–15 minutes or until golden.



5. FINISH AND SERVE

Cut lasagne into even size portions to serve.

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**

