

for the  
little ones

Pasta

Steamed  
CARROTSBOLOGNESE  
Sauce

# FRYPAN Lasagne



25 Minutes



4 Servings



Beef

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

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## FROM YOUR BOX

BEEF MINCE	500g
BROWN ONION	1
ZUCCHINI	1
CARROT	1
PASTA SAUCE (SUGO)	1 jar
FRESH LASAGNE SHEETS	1 packet
PARMESAN CHEESE	1 packet
BASIL	1 packet

## 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!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

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** Use an ovenproof pan if you have one!



### 2. ADD the Veggies

Grate zucchini and carrot. Add to pan as you go. Season with **salt, pepper** and **2 tsp oregano**.

**tip** For picky eaters, peel zucchini prior to grating. You can serve 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.



### 4. ADD the Lasagne Sheets

Use your hands to tear lasagne sheets in half. Tuck into the sauce and stir gently to separate the sheets.

**tip** If you are not using an oven-proof pan, you can use an oven dish.



### 5. TOP with Cheese

Sprinkle parmesan cheese on top. 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.