

Spicy Turkey And Mushroom Lasagne RECIPE

Spicy Turkey And Mushroom Lasagne



Cook 45 mins Prep

10 mins

Makes

4 servings

If you love lasagne but want to mix things up a bit, why not give our spicy turkey and

mushroom lasagne a go? It uses turkey instead of beef, and the chilli gives it that little extra kick.

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INGREDIENTS

- 1 tbsp vegetable oil
- 500g minced turkey
- 1 onion, finely chopped
- 1 green chilli, deseeded and finely chopped
- · 2 celery sticks, chopped
- 100g mushrooms, sliced
- 1 tbsp chopped fresh thyme
- 6 lasagne sheets (weighing about 100g)
- 75g grated Cheddar and mozzarella cheese
- DOLMIO® Bechamel Lasagne Sauce 490 g
- DOLMIO® Thick Tomato Lasagne Sauce 505 g

PRODUCTS USED



Dolmio Lasagne Bechamel Sauce 490g

See details



Dolmio Thick Tomato Lasagne Sauce 505g

See details

COOK'S TIPS

Note: Make sure that you choose lasagne sheets that don't need pre-cooking (most varieties sold are ready-to-use).

EXPERIMENT: If you love garlic, add a couple of crushed garlic cloves to the mince mixture with the other vegetables. If you like, substitute pork mince for the turkey mince, or for a vegetarian alternative, use Quorn mince instead of turkey.

METHOD

1. 1.

Pre-heat the oven to 190°C (fan 170°C). Heat the vegetable oil in a large frying pan

and add the minced turkey a handful at a time, cooking over a high heat until seared and browned – about 3-4 minutes. Add the onion, chilli, celery and mushrooms and cook over a medium heat for 10 minutes, stirring often. Tip in the DOLMIO® Thick Tomato Lasagne Sauce, stir and bring to the boil, then remove from the heat.

2. 2.

Tip half the mince mixture into a large rectangular baking dish, measuring about 26 cm \times 20 cm. Arrange 3 lasagne sheets on top, then spread half the DOLMIO® Bechamel Lasagne Sauce, over them. Repeat the layers, then sprinkle the grated Cheddar and mozzarella cheese evenly over the surface.

3. 3. Bake for 30-35 minutes, until cooked and golden. Stand for a few minutes, then serve.

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Mexican Tortilla Lasagne

Cooking time

45 mins

Prep time

20 mins

See details



One Pot Spicy Arrabbiata Linguine

Cooking time

15 mins

Prep time

5 mins

See details



Seven Vegetable Pork Bolognese

Cooking time

30 mins

Prep time

20 mins

See details



DOLMIO® Shepherds Pie

Cooking time

30 mins

Prep time

25 mins

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