Traditional Family-friendly Lasagne
RECIPE

Traditional Family-friendly Lasagne

Cook	40 mins
Prep	10 mins
Makes	4 servings

Golden, bubbling, delicious. Nothing beats homemade lasagne, and with this recipe you can create your own version of this timeless classic that the whole family will love.

INGREDIENTS

- 500g lean minced beef
- 6 lasagne sheets (weighing about 100g)
- 75g grated cheese
- DOLMIO® Thick Tomato Lasagne Sauce 505 g
- DOLMIO® Bechamel Lasagne Sauce 490 g

COOK'S TIPS

Note: Add 150 g sliced closed cup mushrooms to the mince mixture when you add the sauce.

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

For a vegetarian alternative, use a vegetarian alternative mince instead of beef.

If you want a change from red meat, substitute pork mince or turkey mince for the beef.

METHOD

1. Preheat oven to 200°C (fan 180°C). Heat a large frying pan and add the mince, cook over a high heat, stirring well until browned and cooked through.
2. Tip in the DOLMIO® Thick Tomato Lasagne Sauce, stir and simmer for 5 minutes, then remove from the heat.
3. Tip half the mixture into a large rectangular baking dish measuring about 26 cm x 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 cheese evenly

over the surface.
4. Bake for around 30 minutes, until cooked and golden brown. Allow to stand for a few minutes, then serve.

MORE RECIPES LIKE THIS

Mexican Tortilla Lasagne

Cooking time

45 mins

Prep time

20 mins



One Pot Spicy Arrabbiata Linguine

Cooking time

15 mins

Prep time

5 mins

Seven Vegetable Pork Bolognese

Cooking time

30 mins

Prep time

20 mins

DOLMIO® Shepherds Pie

Cooking time

30 mins

Prep time

25 mins

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