

Under 45 minutes

Serves 4-6

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Ingredients:

- 1/2 cup olive or canola oil
- 1 onion, chopped
- 500g beef mince
- Salt and milled pepper
- 1 Tbsp (15ml) PnP crushed garlic
- 2 Tbsp (30ml) tomato paste
- 1/2 tsp (3ml) chilli flakes
- 1 tsp (5ml) smoked paprika
- 1 tsp (5ml) dried Italian mixed herbs
- 8-10 lasagne sheets
- 1 jar (400g) tomato passata (or tomato pasta sauce)
- 1 1/2 cups (375ml) beef stock
- Juice (60ml) and grated peel of 1 lemon
- 1/2 cup (125ml) mozzarella, grated
- 1/2 cup (125ml) cheddar cheese, grated
- Fresh basil leaves, for serving

Method

1. Heat oil in a large pan over medium heat.
2. Sauté onion until soft.
3. Add mince and cook to brown. Season.
4. Stir in garlic, tomato paste, chilli flakes, paprika and herbs, and cook for 5 minutes.
5. Add lasagne sheets, tomato passata and stock, and bring to the boil.
6. Reduce heat to a simmer, gently pressing pasta sheets into sauce.
7. Cover with lid and cook for 15-20 minutes, stirring gently every 5 minutes for even

cooking. (Make sure pasta is covered in sauce and not sitting on top.)

8. Stir in lemon juice and peel, and top with cheese.
9. Cook for another 10 minutes with lid on until cheese has melted.
10. Serve garnished with basil.

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