

SUPER EASY ONE PAN LASAGNA

1KG Mince

1 jar Dolmio pasta sauce or your choice

1 jar Dolmio Creamy Mushroom sauce

1 tin of crushed tomatoes

Lasagna sheets

Grated cheese

Ok it's easy, it's lazy but it sure beats take away.

In your large skillet/casserole pan brown mince, drain excess oil. Add Dolmio pasta sauce and crushed tomatoes and mix. Turn off heat.

Take out half to 2/3 mince mixture (Use cover to hold the mixture but remember to close the whistle if you are using that version of cookware). Spoon mushroom sauce over remaining mince, add lasagne sheets, break them to fit but don't be too fussy.

Add next layer, mince, mushroom sauce, sheets. If you have enough of another one if not doesn't matter. Use the remaining mushroom sauce on top sprinkle with cheese.

Put cover back on and bring to green/whistle using 4/10 heat (as for veggies). Turn off let sit for 10 minutes and serve.

Whole thing takes about 20-25 minutes to make.

Yes you can use frozen mince, it just adds about 5 minutes to the first step.

Serve with garlic bread, salad, or just on its own.