

PERi-PERi Lasagne



Ingredients

- 65ml PERi-PERi sauce (choose your flavour)
- 500g minced beef (15% fat)
- 2 tbsp olive oil
- 1 onion, finely sliced
- 1 carrot, grated
- 2 tins of chopped tomatoes (2x 400g)
- 1 beef stock cube
- 1 tbsp tomato paste
- 20g grated parmesan
- 4 dried lasagne sheets
- Grated mozzarella for topping



Method

- 1** Preheat oven to 180°C. Heat a large frying pan, and get browning that mince (in batches).
- 2** Add oil, onions, carrots and stir fry for 5 mins, then lower the heat and add tomato paste.
- 3** Stir for 2 minutes, then add tinned tomatoes, stock cube and bring to boil. Simmer for 45 minutes.
- 4** Add PERi-PERi sauce to the pan along with grated parmesan and simmer for another 5 minutes.
- 5** Soak lasagne sheets in boiling water in a deep dish for 5 mins, drain.
- 6** Finish by layering the sauce a tablespoon at a time between each fold of the lasagne sheet (we recommend 1 sheet per person) in a ovenproof dish and sprinkle the mozzarella over. Bake for 15 minutes then get your grub on!