



Lasagna
RECIPE

Lasagna



Cooking time

30 mins

Preparation time

10 mins

Serves

4

A decadent Lasagna that cuts corners but not flavour with the help of Royco® Brown Onion Soup and Royco® Cheddar Cheese Sauce. Spend more time with the family and less time cooking.

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Ingredients

- 250g lasagne sheets or ribbon noodles
- Boil in salted water for 20 minutes. Drain.
- (Hint: boil only a few Lasagne sheets at a time in order to obtain best results.)
- 500g minced beef
- 50g tomato paste
- 1 clove garlic, chopped
- 5 ml oil
- 1 packet Royco® Brown Onion Packet Soup
- 2 packets Royco® Cheddar Cheese Sauce
- 375 ml water

Products used



Brown Onion Soup

[View Product](#)



Cheddar Cheese Dry Sauce

[View Product](#)

Vegetarian

Replace the meat in this recipe with a selection of veg which allows for a textured filling that is flavourful. We suggest, 3 large carrots grated, 1 red bell pepper chopped, 3 medium baby marrows.

Family Friendly

Lasagna may be one of the ultimate kids' meals, so get them involved in the steps and proud of what's on their plate.

Method

1. Fry the beef & garlic in the heated oil till beginning to go brown.
2. Stir in the Royco® Brown Onion Packet Soup & gradually add the water.
3. Add the tomato paste and continue to stir until thickened.
4. Prepare 2 packets of Royco® Cheddar Cheese Sauce as per pack instructions.
5. In greased casserole arrange the layers of the lasagne, meat sauce & cheese sauce and repeat until all are used, ending with the lasagne.
- 6.

Sprinkle top with parmesan & cheddar cheese and bake at 180°C for approximately 30 minutes.

Recipe Tags

[Packet Soups](#), [Beef](#), [Meat and Veg](#)

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[Macaroni Cheese with Tomato](#)

Cooking time

30 mins

Preparation time

10 mins

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[Lamb Tray Tagine](#)

Cooking time

180 mins

Preparation time

20 mins

[View Recipe](#)



Grilled Spicy Whole Linefish

Cooking time

35 mins

Preparation time

5 mins

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Simple Bacon Carbonara Pasta

Cooking time

20 mins

Preparation time

15 mins

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Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins

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Lamb Ragu Lasagna

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35 mins

Preparation time

20 mins

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Cooking time

20 mins

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Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

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Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

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