Lamb Ragu Lasagna
RECIPE

Lamb Ragu Lasagna

Cooking time	35 mins
Preparation time	20 mins
Serves	6

An indulgent Lamb Ragu Lasagna boosted in flavour with Royco® Tomato Bredie Cook-in Sauce. Delight the family with this special dinner.

Ingredients

- 30ml oil
- 3kg lamb stew meat (cooked until tender, bones removed)
- 1 onion chopped
- 2 cloves garlic crushed
- 1 can chopped tomatoes
- 1 tbsp sugar
- 1 pkt Royco® Tomato Bredie Dry Cook-in-Sauce
- 2 cups water
- 8 lasagne sheets
- 2 pkt Royco® Lasagna Cheese Sauce Pasta Base
- 1 cup grate mozzarella cheese
- - CAPRESE SALAD WITH BALSAMIC GLAZE INGREDIENTS
- 2 tomatoes sliced
- 2 balls fresh mozzarella sliced
- 1 pkt fresh basil
- 2 handfuls baby spinach
- balsamic glaze

Vegetarian

Instead of lamb mince use cooked brown lentils. The result is a lasagna that is packed with protien, but 100% vegetarian.

Family Friendly

Kids will love helping you layer all the elements of this lasagna, spooning and spreading carefully. And finally topping it off with grated cheese.

Method

1. Heat oil in an sauce pan and sauté onion until soft
2. Add garlic, tomatoes, sugar and cook for 2 minutes
3. Add Royco® Tomato Bredie Dry Cook-In Sauce and mix to combine then add water, cooked lamb and stir to combine
4. Cook for 10 minutes

TO ASSEMBLE

1. Spread some of the meat sauce at the bottom of an oven proof baking dish followed by cheese sauce then lasagna sheets.
2. Do the process until all the meat and lasagna sheets are finished
3. Finish with a layer of Royco® Lasagna Cheese Sauce Pasta Base and top with grated cheese
4. Bake in the oven at 180 degrees for 15-20 minutes or until cheese is melted

CAPRESE SALAD WITH BALSAMIC GLAZE METHOD

1. Place the spinach, tomatoes, cheese and basil on a platter and drizzle with balsamic glaze

Recipe Tags

Lamb, Dry Cook In Sauce, Pasta Bases, Meat and Veg

Related Recipes

Hake and Broccoli Bake

Cooking time

40 mins

Preparation time

10 mins



Beef Short Rib with Creamy Mushroom Mealie Rice

Cooking time

45 mins

Preparation time

20 mins

Beef Short Rib with Sweet Potato Bake

Cooking time

50 mins

Preparation time

20 mins

Spiced Couscous with Pork and Almonds

Cooking time

10 mins

Preparation time

20 mins

Chicken Tetrizini

Cooking time

35 mins

Preparation time

25 mins

Spaghetti Bolognaise

Cooking time

30 mins

Preparation time

15 mins



Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins

Oriental Drumsticks

Cooking time

15 mins

Preparation time

25 mins

Peachy Chicken Casserole

Cooking time

90 mins

Preparation time

15 mins

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