



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.

Share

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in same window\)](#)

# 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

Products used



Lasagne Cheese Sauce Pasta Bases

[View Product](#)



Tomato Bredie Dry Cook-In Sauce

[View Product](#)

## Vegetarian

Instead of lamb mince use cooked brown lentils. The result is a lasagna that is packed with protein, 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 a 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. 4.  
Cook for 10 minutes

## TO ASSEMBLE

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

## CAPRESE SALAD WITH BALSAMIC GLAZE METHOD

1. 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

New Project



### [Hake and Broccoli Bake](#)

Cooking time

40 mins

Preparation time

10 mins

[View Recipe](#)



### [Beef Short Rib with Creamy Mushroom Mealie Rice](#)

Cooking time

45 mins

Preparation time

20 mins

[View Recipe](#)



## **Beef Short Rib with Sweet Potato Bake**

Cooking time

50 mins

Preparation time

20 mins

[View Recipe](#)



## **Spiced Couscous with Pork and Almonds**

Cooking time

10 mins

Preparation time

20 mins

[View Recipe](#)



## **Chicken Tetrizini**

Cooking time

35 mins

Preparation time

25 mins

[View Recipe](#)



## **Spaghetti Bolognese**

Cooking time

30 mins

Preparation time

15 mins

[View Recipe](#)



## **Bolognaise**

Cooking time

30 mins

Preparation time

10 mins

[View Recipe](#)



## **Macaroni Cheese with Tomato**

Cooking time

30 mins

Preparation time

10 mins

[View Recipe](#)



## **Oriental Drumsticks**

Cooking time

15 mins

Preparation time

25 mins

[View Recipe](#)



## **Peachy Chicken Casserole**

Cooking time

90 mins

Preparation time

15 mins

[View Recipe](#)

---

**Source URL:** <https://www.royco.co.za/recipe/lamb-ragu-lasagna>