

One Pan Lasagna

Preparation time: 20 min

Difficulty: Easy

Ingredients

- Basil: for garnish
- Black Pepper:
- Carrot: 1, grated
- Cinnamon: 1/2 tsp
- Cooking cream: 1/2 cup
- Garlic powder: 1 tsp
- Lasagna sheets: 10
- Minced beef: 250 gr
- Mozzarella cheese:
- Olive oil: 2 tbsp
- Onion: 1, diced
- Pinch of nutmeg:
- Salt:
- Stock (or water and chicken/beef stock cube): 1 cup
- Thyme: 1 tsp dried

Preparation

In a hot pan over medium- high heat drizzle olive oil then add the minced beef till it's brown. Add the onions, carrots and spices/herbs. Leave it to cook for 5 minutes then stir the Pomì strained tomatoes, stock and lasagna sheets to a boil. Cover and cook for 10 minutes or until the lasagna is tender, stirring often. Pour the cooking cream over and stir then add mozzarella cheese and cover OR put it in the oven under broiler until it melts and turns golden. Sprinkle with chopped fresh basil just before serving, if desired.

For this recipe we used:

Chopped Tomatoes 1 cup

