

TIGGIS

Lasagne – layers of spinach pasta sheets , rich mixed meat ragu, mozzarella, parmesan and bechamel

Cook time: 35 mins Serves: 1

Box includes: 1 x portion of lasagna, 1 x portion faccacia, 1 x parmesan pot, 1 x Bolognese pot,

You will need: 1 x baking tray

Method:

1. pre – heat the oven to 220c
2. Remove the cling film and place on a baking tray on the middle shelf of the oven. Cook lasagne for 25 mins add the portion of Bolognese provided on top of the lasagne and place back in the oven for the last 10 mins
3. Place the Faccacia in the oven to warm through for the 2 mins while the lasagne is still cooking
6. Serve on a plate or bowl, sprinkle with parmesan and the Faccacia & enjoy...

Allergens ~ gluten, eggs, celery, sulphur dioxide, soy

(prepared in a kitchen that handles all allergens)

Ingredients:

Pasta sheets: durum wheat flour, wheat semolina, milk, eggs.

Sauce: beef mince, pork mince, tomato, olive oil, salt, pepper, red wine, carrot, celery, onion, oregano.

Bechamel: milk powder, margarine, nutmeg, bay leaf, salt, pepper

Mozzarella and parmesan cheese

Keep refrigerated until use. Use within 2 days of delivery. Do not freeze.