



Simple & Quick Irish Beef Lasagne

If you are anything like us, you love lasagne but don't love all the fuss that goes with making it. Nor do we love all the multi-pot cleaning. This dish solves all of those problems, allowing you to have tasty Italian goodness in about 30 minutes!

Nutritional Info

Calories: 618 kcal
Carbohydrates: 63 g
Protein: 51 g
Fat: 16 g

Ingredients

- Ground Irish Beef
- Ricotta
- Banana Shallot
- Pasta Sheets
- Garlic
- Parmesan
- Fresh Basil
- Chopped Tomatoes
- Carrot

Your Pantry

- Olive Oil
- Salt & Pepper

Allergens


Wheat (Pasta)
Milk (Ricotta, Parmesan)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) **Boil the kettle for the pasta**

2) **Prepare the ingredients**

Peel and finely chop the carrot. Remove the outer layer from the banana shallot and finely chop. Peel & crush the garlic.

3) **Start the lasagne**

Heat a large frying pan over a medium heat. Add some olive oil and then add in the chopped carrot and shallot. Stir and cook for 3-4 minutes until soft. Add in the garlic and cook for another minute.

4) **Add the Irish beef**

In the same pot, add in the minced beef, breaking it apart with a wooden spoon. Cook until browned, about 5-6 minutes, stirring occasionally. (If there is excess liquid in the pan, feel free to drain it)

5) **Add the tomatoes**

Once the beef is browned, add in the tomatoes and simmer for 10-15 minutes. Move on to boiling the pasta sheets.

6) **Boil the pasta**

Break the pasta sheets in half then add them to a pot of boiling water and boil for about 5 minutes. Remove the pasta sheets from the water and fold the pasta through the sauce.

7) **Plate the dish**

Serve the lasagne in a bowl and scoop some ricotta on top. Finish with a sprinkling of parmesan and some torn basil leaves on top.



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