Recipe

beef lasagne

For a family of 4



Our beef lasagne starts with a rich, slow-cooked beef ragu packed with onion, carrot, mushrooms, red peppers, and even a touch of sweet potato for surprise sweetness. We then layer it with lasagne sheets, topped with creamy béchamel, and a generous sprinkle of cheese ready to be baked to bubbling, golden perfection.

Serve with crusty bread and peas.

Ingredients

a glug of cooking oil

1 small onion - chopped

1 punnet of mushrooms - chopped

1 carrot - grated or finely chopped

500g beef mince

1 red pepper - chopped

1 small sweet potato - grated

3 garlic cloves - finely chopped

100g of split red lentils

600g of passata

5 pieces of dried mushrooms - chopped

1 tin of chopped tomatoes

1 tbsp of tomato paste

500ml water

1 tbsp of marmite

2 sprigs of rosemary - chopped

1 tsp of dried oregano

1 pinch of black pepper

one pack of lasagne sheets

grated cheese

Method

add oil to a wide based pan on medium heat

add chopped onion, mushrooms, and carrot and allow to gently cook for at least 15 minutes, until veg has started to caramelise

once veg is golden, remove onto a plate and then add a splash more oil to the pan before adding the beef mince

brown the beef for 10 minutes, or until it has golden brown edges

add caramelised veg back into the pan with the browned beef and add red peppers, sweet potato, red lentils, tomato puree, and garlic and give everything a good stir to combine

add chopped tomatoes, passata, water, marmite, rosemary, dried oregano, black pepper, and dried mushrooms

allow sauce to simmer, stirring occasionally for at least 1 hour until it has reduced and is thick and rich ragu

pre-heat oven to 180°C and using a large over proof dish, layer a spoonful of bolognese sauce onto the base

Add pasta sheets in a single layer, then add another spoonful of bolognese sauce, then a small spoonful of bechamel sauce

Repeat layers over and over. End on the bechamel and add grated cheese on top

Bake at 180°C for at least and hour until the pasta is soft and top is golden!

bechamel sauce

Ingredients

unsalted butter - 40g

1 small onion - chopped

2 garlic cloves - chopped

plain flour - 30g

milk - 525ml

Method

in a medium heat wide based pan allow butter to melt

add chopped onion and allow to gently cook for 15 minutes until soft and golden, stirring occasionally

add chopped garlic and cook for 2 minutes

add flour and mix well to incorporate into butter in pan until it is stiffer and paste like

add a splash of milk and stir everything well, ideally using a soft silicone spatula, if not a whisk

add milk in bit by bit, with each addition stirring well and allowing the milk to be soaked into the paste and become thicker

slowly with each addition it will become more like a sauce and as long as you are patient, mix well and add milk little by little then there will be no floury lumps in sauce

the sauce is ready once all milk is added!

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Nutritious delight with every bite

Please note: This recipe is correct at the time of publication on 19/08/2025.
As we are continuously improving our recipes, it is essential to check the label on the dish packaging.