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Broccoli and ricotta lasagne

Serves 6

1tbsp olive oil

250g onions, chopped

2 cloves garlic, crushed

250g mushrooms, sliced

1 Dolmio Lasagne Meal Pack (Dolmio

White Lasagne Sauce, Dolmio Lasagne

Sheets, Dolmio Red Lasagne Sauce)

500g broccoli, washed and broken
into florets

200g ricotta cheese

2tsp mixed herbs

2tsp fresh nutmeg, grated

2tbsp cheddar cheese

To serve

Crusty bread

Salad

- 1 Preheat the oven to 180°C/gas mark 4. Heat the oil in a large saucepan and sauté the onions, garlic and mushrooms for three minutes. Add the Dolmio Red Lasagne Sauce and simmer for 15 minutes, stirring occasionally.
- 2 Steam the broccoli for three minutes or until just tender. Remove from the heat and mix in the ricotta. Season with salt, pepper, mixed herbs and nutmeg.
- 3 Grease a large flat ovenproof dish and spoon in the tomato mixture. Cover with the Dolmio Lasagne Sheets.
- 4 Use the broccoli and ricotta mixture to form the next layer and cover with another layer of lasagne sheets.
- 5 Top with the Dolmio White Lasagne Sauce and sprinkle with the cheddar cheese. Bake in the oven for about 40 minutes, until golden. Serve with salad and crusty bread.

Fat	21g	Carbs	5g	Energy	220kcal
Protein	3g	Sodium	.1g	Fibre	.4g



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