

# THE WORLD'S QUICKEST LASAGNE

EMMYLOU  
LOVES





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## INGREDIENTS

**1 jar Dolmio Hidden Veg sauce**  
**500g mince meat**  
**1 pack fresh pasta sheets**  
**Approx. 2 handfuls baby spinach**  
**Approx. 2 cups grated cheese**

### **Bechamel sauce:**

**100g butter**  
**1/2 cup plain flour**  
**1.25 litres full-cream milk**  
**½ teaspoon ground nutmeg**  
**Sea salt**



## DIRECTIONS

### **Method:**

Heat oil in pan and brown the mince, breaking up any lumps.

Add your Dolmio Hidden Veg sauce and cook further.

To make the bechamel:

On a medium-high heat, melt the butter in a saucepan.

Start to whisk the liquid, while slowly adding the flour. Continuously whisking to avoid lumps.

Cook a couple minutes, then continue whisking as you add the milk, forming a smooth sauce.

Turn heat to medium-low and leave for 10-15 mins, As the sauce thickens, if the sound pisses you off, grab a wooden spoon, and check if the sauce can coat the back of the spoon.

Season with salt and add the nutmeg, stir through.

Add a drizzle of meat to the base of your pan, layer the pasta, spinach, bechamel and cheese.

Repeat this for as many layers as you need.

It doesn't matter your order. It all tastes the same!

Finish with a layer of bechamel and cheese on top.

Cook at 180 degrees for 35-45 mins depending on your oven.

Check out the video to see how it's done!



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