

ONE POT SENSATIONAL VEGAN MINCE LASAGNE

INGREDIENTS

2 packs Garden Gourmet Sensational Mince
300 g cubed carrots
125 g mushrooms
1 white onion
2 cloves garlic
10 sheets of dry lasagna
2 cans of diced tomatoes
vegan parmesan cheese
1 tbsp Provençal herbs
Basil

 4 SERVINGS

 30 MIN

 INTERMEDIATE

Try the trendy one-pot pasta, this time with our lasagna recipe made with Sensational Mince. Convenient, delicious, and all vegan!

PREPARATION

1. Make glazed onions with herbs

Glaze the onion on pan together with the Provençal herbs for a few minutes.

2. Create the 'meat' base

Add the Sensational Mince with garlic and fry until tender.

3. Cook carrots and mushroom in sauce

Add the carrots and mushrooms and fry a few more minutes.

4. Add tomatoes and simmer the lasagna

Add the tomato cubes, water and lasagna sheets and simmer for 30 minutes. The lasagna is ready when the lasagna sheets are cooked.

5. Serve, garnish, and enjoy!

Serve immediately and finish with vegan Parmesan and a few basil leaves.

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