Slow Cooked Sweet Potato Lasagne

Cook	2 hrs 30 mins
Prep	25 mins
Makes	4 servings

Take your lasagne to the next level with this slow-cooked recipe! Simply assemble the ingredients, set it, and forget about it until it's time to indulge!

INGREDIENTS

- 1 onion (100g)
- 1 stick celery (70g)
- 2 carrots (180g)
- 2tbsp oil
- 500g minced beef
- 500g Dolmio Tomato Lasagne Sauce
- 1kg sweet potatoes, peeled and thinly sliced (peeled weight 750G)
- 500g Dolmio White Lasagne Sauce
- 4 x dry lasagne sheets (75g)
- Freshly ground black pepper

Instructions

1. Finely chop the onion, celery and carrots (use a food processor if you can, to save time). Take a large frying pan, add the oil and fry the vegetables over a medium heat for 5 minutes, stirring occasionally.
2. Add the beef and fry for a further 5 minutes until browned.
3. Stir through the Dolmio Tomato Lasagne Sauce and simmer over a low heat for a further 10 minutes.
4. Build the lasagne directly into a (minimum) 3.5 litre slow cooker, starting with the tomato sauce, then a layer of sweet potato slices followed by the Dolmio white sauce, (direct from the jar), then another layer of sweet potato slices. Repeat a second layer of each, then finish by adding another layer of tomato sauce followed by the lasagne sheets (you can break these to help them fit into the dish). Top with the remaining white sauce and freshly ground black pepper.
5. Cook on ‘High’ for 2.5 - 3 hours or on ‘Slow’ for 4.5 – 5 hours. Check the lasagne is

cooked through by prodding a skewer through the middle.

6. Serve with a side salad if you wish.

More Recipes Like This



Mushroom and Butternut Squash Bolognese

Cooking time

30 mins

Prep time

10 mins

Chicken, Spinach and Parmesan Gnocchi Bake

Cooking time

20 mins

Prep time

20 mins

Salmon and Broccoli Pasta Bake

Cooking time

20 mins

Prep time

15 mins

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