

Beef Lasagne

Layers of pasta with slow-cooked beef mince and rich tomato sauce, topped with creamy béchamel - a comforting homestyle favourite inspired by classic Italian flavours.

Ingredients

Lean beef mince, tomatoes, onions, full cream milk, lasagne sheets (wheat flour), margarine, sunflower oil, parmesan cheese, garlic, wheat flour, Worcester sauce, curry powder, garam masala, lemon zest, thyme, seasoning.

Allergens

Contains: Milk, Wheat (Gluten).
Made in a kitchen that uses nuts.

Heating Instructions

All meals must be fully defrosted before heating. Remove plastic lid before heating.

Oven

- Preheat oven to 180°C.
- Place the foil container on a baking tray and heat for 25–30 minutes.

Air Fryer

- Preheat to 160°C.
- Place the foil container in the air fryer basket and heat for 18–22 minutes.

Microwave

- Heat on medium–high power for 5–7 minutes, stirring halfway if possible.
- Allow to stand for 1 minute before serving.

Important

Cooking times may vary depending on the appliance, and so may require slight adjustment. Always ensure food is piping hot throughout before serving.