

SIMPLE LAYERS

Give faithful lasagne an easy makeover. These fresh, tasty takes on the family favourite will save you time and effort



"Lasagne is a favourite in my household, but I rarely have time midweek to create the traditional version. I love these easy alternatives – they're still layered with cheesy folds of fresh pasta, but they embrace tasty new flavours and aren't limited to the same old baking dish!"

Donna

SPICY CHORIZO PAN LASAGNE

½ tablespoon extra virgin olive oil
1 brown onion, finely chopped
2 cloves garlic, crushed
4 x 100g air-dried firm chorizo, cases removed and processed into mince
1 teaspoon dried chilli flakes
2 x 400g cans crushed tomatoes
¾ cup water
sea salt and cracked black pepper
3 fresh lasagne pasta sheets, trimmed to fit
1 cup basil leaves
3 cups grated mozzarella
1½ cups finely grated parmesan

Heat the oil in a 22cm ovenproof non-stick frying pan over high heat. Add the onion, garlic and chorizo. Cook for 10 minutes. Add the chilli, tomatoes, water, salt and pepper. Bring to the boil and cook for 5 minutes. Transfer to a bowl. Spread 1 cup of sauce over the base of the pan. Begin layering with 1 pasta sheet. Top with one-third of the remaining sauce, one-third of the basil and one-third of the combined cheeses. Repeat the layers, finishing with the cheese. Place the pan over medium heat until the sauce begins to bubble. Reduce heat to low. Cover and cook for 25–30 minutes or until cooked through. Preheat the grill on high heat. Grill the lasagne for 2–3 minutes or until the cheese is golden. Serves 4–6.

TIP + Sprinkle the lasagne with fresh herbs and extra grated cheese to serve.

+ To make the lasagne family-friendly, reduce the heat by omitting the chilli flakes and using pork sausage instead of chorizo.