



# ONE POT SENSATIONAL LASAGNA

## 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 Provencal herbs  
Basil



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 Provencal 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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