

# Sausage Lasagne

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Cook: 50mins



Easy



Serves: 4-6

Easy sausage lasagne. No need to make a beef ragu or béchamel sauce. Just simple, tasty ingredients baked in the oven for a delicious supper time treat!



## INGREDIENTS

- 1 tbsp olive oil
- 12 Korker sausages
- 2 garlic cloves, finely chopped
- 1 tsp fennel seeds
- 2 x 390g cartons chopped tomatoes with basil and oregano
- 1 x 250g pack fresh lasagne sheets
- 1 x 250g tub mascarpone
- 100g ready grated mozzarella
- 50g Parmesan, grated

## METHOD

1. Preheat the oven to 200°C, fan 180°C, gas 6. Heat the oil in a large frying pan. Squeeze the sausage meat from the skins, roll into cherry-tomato-sized balls and cook in the pan until coloured all over. Stir in the garlic and fennel seeds; cook for a minute until fragrant. Stir in the tomatoes, season and bring to the boil.
2. Spoon a third of the sausage mixture into a 20cm x 30cm ovenproof dish, and top with 2 sheets of lasagne. Repeat with the remaining sausage and lasagne sheets to make 3 layers. Dot the mascarpone over the top and season well.
3. Scatter over the mozzarella and Parmesan. Pop the dish on a baking tray and cook in the oven for 30 minutes until golden and bubbling. If the lasagne is getting too dark, cover it with foil and continue cooking. Serve with a green salad.

