

Spaghetti lasagne

- **Egg-free**
- **Nut-free**
- **Peanut-free**
- **Sesame-free**
- **Soy-free**
- **Shellfish-free**
- **Seafood-free**
- **No added sugar**

Tossing up between making a meaty spaghetti or a cheesy lasagna? This dish gives you the best of both worlds.

- Serves 6
- Cooktime 30 mins 30 minutes
- Prep time 10 mins

Ingredients

- 375g spaghetti
- 425g tub Coles Creamy Cheese Pasta Sauce
- 1 1/2 cups (150g) grated pizza cheese

Bolognese Sauce

- 1 tsp olive oil
- 1 large brown onion, finely chopped
- 500g Coles Australian No Added Hormones Beef Mince
- 4 garlic cloves, crushed
- 425g tub Coles Pasta Sauce Tomato and Basil

Nutritional information

Per serve: Energy: 2660kJ/636 Cals (31%), Protein: 38g (76%), Fat: 30g (43%), Sat Fat: 16g (67%), Sodium: 498mg (25%), Carb: 55g (18%), Sugar: 10g (11%), Dietary Fibre: 6g (20%).

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

To make the bolognaise sauce, heat the oil in a large saucepan over medium heat. Add onion. Cook for 5 mins or until soft. Increase heat to medium-high. Add mince and cook, stirring with a wooden spoon to break up lumps, for 10 mins or until browned. Add garlic and cook, stirring, for 1 min or until aromatic. Add pasta sauce. Bring to a boil. Reduce heat to lowest and allow to simmer for 8 mins or until thickened. Remove from heat and set aside.

2. Step 2

Cook spaghetti in a saucepan of boiling water following packet directions or until al dente. Drain. Return spaghetti to saucepan with cheese pasta sauce. Toss to combine. Season. Pour into an 10-cup (2.5L) baking dish. Top with bolognaise sauce. Sprinkle with cheese.

3. Step 3

Cook under a hot grill until the cheese is golden brown.