



Sweet Potato Lasagna

Ingredients

- 1 tsp Olive oil
- 2 pieces Sweet potatoes, thinly sliced
- 400 g Minced lamb
- 1 piece Egg
- 2 cups Cottage Cheese
- 1 cup Mushrooms, chopped
- 1 Medium Onions, finely chopped
- 2 Cloves Garlic, finely chopped
- 3 tbsp Parsley, fresh
- 1 tsp Paprika powder
- 1 tsp Ground dried thyme
- 1 tsp Ground Black Pepper
- 3 cups Milk
- 1 Sachet MAGGI® Bechamel Mix
- 0.5 cup Mozzarella cheese, grated

Instruction

1. In a large skillet, heat olive oil and cook the minced meat.
2. Add the onion, garlic, and season with dried thyme, paprika and pepper.
3. Add mushrooms and sauté for 8 minutes.
4. Bake the sliced sweet potatoes in a preheated oven for 15 minutes at 180°C.
5. In another saucepan, mix milk with the MAGGI® Béchamel Mix and bring to a boil until thick.
6. In a medium bowl, mix the cottage cheese with egg and parsley.
7. Now it is time to build the lasagna: in a large dish, drizzle a ladle of béchamel sauce and layer slices of sweet potatoes. Pour the meat and mushroom mixture.
8. Top with another layer of sweet potatoes and a layer of cottage cheese mixture.
9. Top again with sweet potatoes and finish by drizzling the béchamel sauce on the top.
10. Sprinkle mozzarella cheese on the lasagna and bake in preheated oven for 45 minutes.

Nutrition

Carbohydrates	34.28 g
Energy	400.96 kcal
Fats	12.92 g
Protein	36.22 g

10 Minutes

6 Servings