

PRAWN CURRY LASAGNE

INGREDIENTS

- 400gms Tinned Tomatoes
- 500gm Prawns
- 12 Fresh lasagne sheets
- 2 Chopped Carrots
- 1 Green pepper. Thinly Sliced
- 1 Red pepper. Thinly Sliced
- 1 onion. Thinly Sliced
- 2-3 Tbspns of curry sauce of your choice.
- 200gms grated cheese



METHOD

Preheat your oven at 180oc

First chop and slice the carrots, onions and peppers and mushrooms.

Cook the carrots, onions and peppers until tender and then add the curry sauce and tinned tomatoes. Cook gently for 15 minutes.



Add the mushrooms and finally the prawns. Cook for another 5-7 minutes.

Pour a ladle of sauce over the base of the lasagne dish and spread over until the entire base is covered. Place 4 lasagne sheets on top. Pour 1/3 of the sauce over the lasagne sheets and repeat this process until all the sauce and sheets are used up. Sprinkle over the grated cheese and place in the oven. Cook for 45 minutes. Serve and enjoy!

