

Racine

Vegetarian Lasange



Ingredients: Mushrooms, Onion, Garlic, Butter Milk, White Wine Vinegar, Thyme, Truffle Paste, Cavolo Nero, Ricotta, Flour, Eggs, Olive Oil, Milk, Cheese, Salt.

Cooking Instructions: Cook in oven at 180° for 45 minuets or until golden brown.

Serving Instructions: Racine Lasagne's are a perfect warm winters night dish that the whole family will love. Pair with a leafy green side salad, or why not try a delicious Guacamole Tossed Salad, or a bacon ceaser salad.

To shop this product on our online store, scan the QR code or click the link below.



<https://www.racinerestaurant.com.au/product-page/vegetarian-lasagna>