



Simple Lasagna

Culinary Love Recipe

Ingredients

- 1kg minced beef
- 1 jar of Dolmio spaghetti sauce, with added mushroom
- 1 tin of diced tomatoes (I tend to buy the ones with the added onions and herbs)
- 2 cups of grated cheddar cheese
- pre-made lasagna pasta sheets
- Pinch of chopped parsley

Method

1. Brown the mince in a pan until cooked through.
2. Drain excess liquid fat.
3. Add spaghetti sauce and tinned tomatoes, mix well.
4. Fill up the discarded spaghetti sauce jar about 1/4 way with water, mix the jar around until the remainder of the sauce is picked up, and add to the pan.
5. Mix again and simmer on a medium heat for 10 - 15 minutes.
6. Line an oven proof tray with 1 layer of pasta sheets.
7. Add a layer of sauce until covered. You want enough to cover the pasta, but not too much on each layer.
8. Add a layer of cheese, then another layer of pasta.
9. Repeat the last 2 steps until you've only got enough sauce for 1 last layer.
10. Once your last sauce layer is on, add a layer of cheese and then sprinkle parsley.
11. Place into the oven on 180°C for roughly 20 minutes. Stab the lasagna with a fork to test how soft the pasta sheets are. If satisfied, serve, or place back in the oven, checking at regular intervals.

Variation

Add:

400g Frozen spinach, thawed and drained

250g Feta cheese

Add a layer of spinach to your lasagna after the first sauce layer. Add pasta. Add another layer of meat. Add feta, and more sauce, top with grated cheese.

