LET'S EAT! LASAGNE

60 minutes

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Allergens: dairy, gluten. celery

What is it?

A tasty Italian pasta dish packed with flavour. This can be prepared ahead of time and stored in the freezer until you want to cook it, Just bake for an additional 15 minutes from frozen.

MAKE IT FUN!

You could mix up a yummy rainbow salad to go with this dish by chopping up all different coloured veggies and mixing them together; think peppers, carrots, cucumber, lettuce...

What you'll need:

	For 2 people	3 people	4 people
Beef stock	1 cube	1 cube	1 cube
Chopped tomatoes	100g	150g	200g
Garlic clove (diced)	1	1	1
Lasagne sheets	200g	300g	400g
Cheese (grated)	100g	150g	200g
Mixed herbs	½ tsp	1 tsp	1 tsp
Flour	30g	40g	50g
Beef mince	200g	300g	400g
Onion Chopped)	1/2	1	1
Butter	30g	40g	50g

You will also need some milk.

SEND US YOUR PHOTOS!

SCAN HERE

We love seeing families cook these recipes and making them their own! Photos also really inspire supporters of Let's Eat to keep the project going and helping more families. Please share photos of your family enjoying cooking together via our community Dropbox, then look out for your photos on our social media accounts!

THE NEIGHBOUR NETWORK CIC
Company no: 16566579

WHAT TO DO:



Step 1:

Heat some oil in a pan and gently fry the onions and garlic for 5 minutes. Add the beef mince and break up large chunks with a spoon. Cook the mix until the mince has browned. Season with salt and pepper. Crumble in the beef stock and 50ml water per person. Give everything a stir.

Step 2:

Add the chopped tomatoes and mixed herbs. Simmer the mix for 15 minutes, stirring well, until the sauce has thickened. Cover the bottom of an oven dish with some lasagne sheets, then top with $\frac{1}{2}$ of the meat. Repeat, then add a last layer of pasta sheets on top.





Step 3:

Make the white sauce; in a pan, gently melt the butter and add the flour. Once you have created a paste, add some milk a little bit at a time and mix well. Keep going until the sauce thickens (you want it quite thick). Add a small pinch of salt and white pepper. Stir continuously so that the bottom of the pan does not burn.

Step 4:

Pour your white sauce over the lasagne to make the final layer. Sprinkle the grated cheese on top and bake for 30-45 minutes at 200 degrees (gas 6) until the top has lightly browned and the sauce is bubbling. Test if it is ready by inserting a knife into the middle, there should be no resistance as you push it through the layers.



DID YOU LIKE THIS MEAL? GIVE IT A RATING OUT OF 5 STARS TO HELP YOU REMEMBER YOUR FAVOURITES:

NOT FOR ME ☆1 ☆2 ☆3 ☆4 ☆5 LET'S MAKE IT AGAIN!