

LASAGNE

Ingredients

800g beef mince
1 large onion, chopped
2 garlic cloves, chopped finely
And the following – or two jars of bolognaise or a similar sauce
1 Oxo cube, crumbled finely
1 can chopped tomatoes
2 tbsp tomato puree
200g mushrooms, chopped
1 tsp each of basil and oregano
Salt and pepper to taste
1 litre white sauce (I always use Maggi Béchamel)
3 cups grated cheese
250g packet lasagne sheets (oven ready)

Method

Brown mince in large frying pan, add onion, garlic, salt and pepper. Cook until onions are soft, add mushrooms, Oxo cube, tomatoes and puree. Mix evenly and continue cooking on low heat. Meanwhile, make 1 litre of white sauce. Butter a large lasagne dish. Cover base of dish with $\frac{1}{4}$ of white sauce, sprinkle over $\frac{1}{4}$ of cheese and cover with one layer of lasagne sheets (not overlapped). Repeat white sauce and cheese layers then use $\frac{1}{2}$ meat mixture. Cover meat layer with lasagne sheets followed by $\frac{1}{4}$ of white sauce and $\frac{1}{4}$ of cheese. Use rest of meat mixture to create another layer followed by lasagne sheets, sauce and cheese. Sprinkle with basil and oregano. Cook about 1 hour at 180 deg C. Can be frozen and cooked at a later date.

Cook's Comment

This is my only signature dish successfully served to guests, so naturally it is always on the menu when I host Parish Council! Cooking has never been my thing, so I often cheat and use a jar for the meat sauce, and I always use a ready mix white sauce. Now my secret is out!!!!

Contributor
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