

Lasagne



Ingredients

Ragu Sauce

250g minced beef/ Quorn (or selection of vegetables such as peppers and mushrooms)

1 small onion

1 clove of garlic

Carrot and celery

1 tbsp mixed herbs

1 tbsp tomato puree

1 tin of chopped tomatoes

6 dried lasagne sheets

Stock cube

Seasoning and oil (supplied by school)

Ovenproof dish with lid to transport home (this item will be cooked at home)

Cheese Sauce

400ml milk

15g butter

15g plain flour

150g grated cheddar cheese

25g grated parmesan/cheddar for topping

Method

Chop the celery, carrot, onion and garlic.

Fry the onion, celery and carrot in a little oil until softened.

Add the garlic and cook for a further couple of minutes.

Add the mince and fry until brown.

Add the tinned tomatoes and puree and coat the mince evenly.

Crumble in the stock cube along with approx. 150ml water.

Add herbs and season according to taste.

Simmer for 10-15minutes until a thick, rich sauce is formed.

Meanwhile, melt the butter for the cheese sauce gently in a small saucepan.

Add the flour and stir until a paste is formed.

Gradually add the milk stirring all the time to get rid of any lumps. Bring to the boil and simmer whilst stirring to form a thick, smooth sauce.

Gradually sprinkle in the cheese, stirring continuously until it has melted.

Place a layer of the Ragu sauce in the base of the ovenproof dish.

Cover with single layer of lasagne.

Cover the pasta with a layer of cheese sauce.

Repeat layering in this order, finishing with a layer of cheese sauce.

Top with a sprinkle of grated cheese.

Bake at 180'c for 25-30 minutes or until golden brown and bubbling hot.

