

# Zoe's Cheesy Lasagne

\*serves 6 – 8

## Ingredients

500g beef mince (lean or regular)  
1 large onion, diced  
3-4 cloves garlic, finely diced  
3 medium-large carrot, finely chopped  
500g mushrooms, sliced  
400g tin of lentils  
400g tinned tomatoes  
500ml passata

Big handful chopped fresh (or 2 tsp dried) oregano  
Plain flour & butter (for cheese sauce)  
2 cups milk  
350g grated cheese  
1 packet instant or fresh lasagne sheets  
Extra virgin olive oil  
Salt to taste and/or 1-2 beef/chicken stock cubes

## Method

**Step 1:** Turn oven to 180°C. Heat 4 tbs olive oil in large cooking pot, add the onion and cook for 3-4 minutes, then add the mince for 8-10 minutes on medium heat until nicely browning, then add the garlic and oregano. Add the carrots and mushrooms and leave cooking on medium heat for another 10 minutes or so to allow the veggies to cook down. Then add the tinned tomato, passata and drained lentils along with a tsp of salt and/or 2 stock cubes if you like extra flavour – just crumble the cubes into the sauce. Leave to cook for 30 minutes to an hour (no lid). You can also add a splash of red wine vinegar or red wine to add some more extra flavour to the sauce.

**Step 2:** To make cheese sauce, melt 50g butter in a small saucepan over a medium heat. Add 2 heaped tbs flour (~50g) and cook for 1 minute, stirring constantly. Remove from heat and gradually add milk a small amount at a time, stirring until even consistency, once you have a smooth consistency you can then add the rest of milk in one go. Return to heat, stirring continually until just before sauce boils (about 5 or so minutes, but can take longer). Reduce heat and stir until sauce fully thickens, add 250g grated cheese and stir until smooth.

**Step 3:** Cover bottom of an oven-proof baking dish with 1/3 of the meat sauce. Add a layer of lasagne sheets and spread 1/4 of the cheese sauce over evenly. Keep adding the meat sauce, lasagne sheets and cheese sauce until all the meat sauce is used (you should have 3 layers). Sprinkle top layer with the remaining cheese and bake for 30-40 minutes or until golden brown. Serve on its own or with a side of green veg or salad & **ENJOY!**

