



Baking with Gary

LASAGNE

Total Time: 1 hr 15 minutes

Makes: 6

Ingredients:

- 1 tbsp olive oil
- 1 onion, diced
- 1 carrot, diced
- 1 tsp lazy garlic
- 500g beef mince
- 1 tbsp tomato puree
- 400g tin chopped tomatoes
- 200ml beef stock
- 1 tsp Worcestershire sauce
- 9-12 lasagne sheets
- 150g mozzarella
- 1 jar of white sauce

Method:

1. Fry the onion, carrot and garlic for 5 minutes on a low heat until softened.
2. Add the mince and fry on a medium heat until the meat is cooked through.
3. Stir in the tomato puree.
4. Add the chopped tomatoes.
5. Add the stock and Worcestershire sauce, then simmer for 15 minutes or until the liquid has reduced. Season to taste.
6. Heat the white sauce.
7. Layer up the lasagne in baking dishes, starting with a 1/3 of the ragu, then the pasta, then the white sauce. Repeat twice.
8. Top with mozzarella. Bake in the oven for 40-45 mins on Gas 6/200c electric/180c fan.

