

BEEF LASAGNE

Ingredients

1 onion, finely chopped
2 garlic cloves, crushed
2 x 400g tinned tomatoes
2 tablespoons tomato puree
300ml beef stock (Oxo cube)
500g lean minced beef
Handful (perhaps two) of fresh basil, chopped
Handful of fresh oregano, chopped
60g butter
60g plain flour
700ml milk
250g no pre-cook lasagne
1 tablespoon Parmesan cheese
225g grated Cheddar cheese

Serves 6

Preparation time: 10-15 minutes

Cooking time: 1 hour



Method

Dry-fry the minced beef in a large saucepan until brown. Drain off any excess fat. Add onions and garlic and cook for 5 minutes, then add stock, tomatoes and tomato puree, along with the basil and oregano. Cover and bring to the boil, stirring every 5 minutes or so.

Meanwhile, melt the butter in a saucepan, add flour and cook for 2 minutes. Slowly add the milk until you have a thick sauce then add cheddar cheese to make a cheese sauce.

In an oven-proof dish (square if you have one) layer the meat with the lasagne sheets and cheese sauce, finishing with a layer of cheese sauce and sprinkle with Parmesan cheese.

Cook in the oven at 180°C/gas mark 4 for 20-30 minutes (covering with foil if getting too brown).

Chef's tip

You can always make this dish the day before to save you time, then you just put that little bit longer, making sure it's piping hot in the middle. Serve with fresh crusty bread or garlic bread.