TATUA
Specialised Dairy

Lasagne

Serves: 6

Ingredients

1-2 Tbsp olive oil
1kg lean beef mince
2 red onions, chopped finely
2 cloves garlic, crushed
Large jar tomato based pasta sauce
400g Tatua Cheese Sauce
3 large sheets fresh lasagne
1/2 cup mozzarella cheese, grated
1/4 cup parmesan cheese, grated
Salt and pepper to serve

Method

1. Pre-heat oven to 200°C.
2. In a large frying pan, heat oil over a high heat until hot, cook onions and garlic over a medium heat until soft, then add mince, breaking it up with a wooden spoon.
3. Leave mince to brown thoroughly, stirring occasionally.
4. Add pasta sauce and chopped basil.
5. Lightly grease a two litre capacity rectangular baking dish. Add a sheet of lasagne. Cover with 1/3 of the mince and tomato mixture, and 1/3 of the Tatua Cheese Sauce.
6. Repeat twice, ending with a layer of cheese sauce. Top with mozzarella cheese and parmesan.
7. Bake in the preheated oven for 50-60 minutes, or until golden brown.
8. Rest for 5-10 minutes, then serve.

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