



RECIPES

Lasagna

Serves: 8

Difficulty: Hard

Time: 1 hour 20 minutes

Ingredients:

- 500g Lasagna
- 1 TSP extra virgin olive oil, plus more for drizzling
- 500g ground beef
- 2 garlic cloves
- 1 TSP dried oregano
- freshly ground black pepper
- 800g marinara sauce
- 150g freshly grated parmesan, divided
- 50g chopped parsley
- 250g mozzarella

Method:

1. Preheat oven to 180 °C.
2. Boil water in a large pot and salt the water. The salty water adds extra flavour to the pasta. Add Lasagna and cook according to description on pack.
3. Drain and drizzle a bit of olive oil to prevent lasagna from sticking together.
4. In a large pot heat oil over medium-high heat. Cook ground beef until no longer pink, breaking up with a wooden spoon, then drain fat.
5. Add beef to a pan and add garlic and oregano and stir for 1 minute.
6. Season with salt and pepper, then add marinara and stir until warmed through.
7. Add 150g parmesan and parsley in a large mixing bowl and season with salt and pepper. Set aside.
8. In a large casserole dish, spread a thin layer of meat sauce, a single layer of Lasagna, and a single layer of mozzarella, then repeat layers. Top last layer of Lasagna with leftover meat sauce, parmesan, and mozzarella.
9. Cover with foil and bake for 15 minutes, then increase temperature to 200 °C and bake uncovered for 18 to 20 minutes.

