

Equipment

Frying pan
Grater
Wooden spoon
Chopping board
Chopping knife
Milk pan
Measuring jug
Ovenproof dish

4-5 sheets of lasagne pasta

1 onion, peeled and finely chopped

1 stock cube

1 tin chopped tomatoes

1 carrot, peeled and grated

1 tsp mixed herbs

1 jar of ready made white sauce

Extras:

1 red/green/yellow pepper, chopped

1 clove garlic

50g cheese, grated

You will also need:

Ovenproof dish

Method

Fry together onion and carrot until softened. Add mince and pepper, if using, and fry until mince is brown.

Sprinkle in stock cube and add chopped tomatoes and mixed herbs. Simmer for 5 minutes.

In ovenproof dish layer mince, pasta sheets and white sauce for 1 or 2 layers, depending on dish. Sprinkle with cheese, if using.

Cook in the oven for 25-30 minutes at 200°C.