



## Cheesy Lasagne

⌚ Prep time: 20 mins  
👤 Cook time: 50-60 mins  
🍽 Serves: 4-6



### Ingredients

- 500g lean beef mince
- 1 onion, peeled and chopped
- 150g button mushrooms, sliced
- 525g jar **Heinz Seriously Good Tomato and Sweet Basil Pasta Sauce**
- 25g butter
- 3 Tbsp flour
- 2 cups milk
- 100g **Mainland Egmont Cheese**, grated
- 9-12 dried lasagne sheets

### Method

Preheat oven to 190°C. Heat a dash of oil in a pan. Add mince and onions and brown quickly over a high heat. Add mushrooms and continue cooking a further 2 minutes.

Pour over **Heinz Seriously Good Tomato and Sweet Basil Pasta Sauce**. Stir and simmer for 20 minutes.

To make the cheese sauce: Melt the butter in a saucepan. Add flour and stir. Cook for 1 minute. Gradually add the milk, stirring continuously over a medium heat until the sauce thickens and boils. Reduce heat and simmer for 2 minutes. Remove from heat. Stir in half the grated **Mainland Egmont Cheese**. Season to taste.

To assemble: Spoon a third of the mince mixture into a lasagne-style dish. Lay lasagne sheets to cover the mince. Spoon a third of the mince onto the pasta. Repeat, finishing with a layer of pasta.

Pour over cheese sauce to cover pasta. Sprinkle remaining grated cheese on top. Bake for 30-40 minutes until pasta is cooked and top golden. Serve with a crisp green salad on the side.