



Recipe Name **Vanessa's Gluten Free Lasagne**

Serves 4 +

Ingredients

2 tbs	Olive oil
2 cloves	Garlic (chopped)
1	Onion (finely chopped)
1	Carrot (finely chopped)
1	Celery stick (finely chopped)
1	Red Capsicum (finely chopped)
500g	Mince (beef, pork, veal or chicken)
2 tbs	Tomato Paste
700g	Passata
Small handful	Fresh parsley (chopped)
Small handful	Fresh basil (roughly chopped)

Salt and pepper to taste

1 pkt	Otway Pasta Company Fresh Gluten Free Lasagne Sheets
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1 quantity	Béchamel Sauce (refer to our website for recipe - <a href="http://otwaypasta.com.au">otwaypasta.com.au</a> )
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Method

In the frying pan add the olive oil, onion and garlic. Fry for 1-2 minutes. Add the remaining vegetables and cook for a further 5 – 10 minutes

Add the mince and brown

Make a small well on the side of the pan and add the tomato paste, cook for 2-3 minutes then mix into the mince and vegetable mixture.

Add passata and leave to simmer for ½ hr up to 2 hours

Add about ½ cup of sauce to the bottom of a 25cm x 25cm baking dish. Continue this method until all the sauce and lasagne sheets are used up. About 5 layers. Top with Bechemel sauce and grated parmesan

Bake in a pre heated oven for 1 hr at 160-180°c or until top is browned.

Let sit for 10 minutes and then serve with garden salad

Enjoy 😊