

## Colette's Lasagne (8 servings)

### Ingredients:

- 2 lbs. Steak Mince
- 2 lge. Onions (Chopped)
- 1 Garlic Clove
- 3 teasp. Italian Herbs
- Tin of Tomatoes
- Little Red Wine
- Salt & Pepper
- 2 Pks. Knorr Cheese Sauce + 600ml cold Milk
- 1 packet of Lasagne Sheets

### Method:

- Fry onions in a little oil until soft, then add garlic
- Fry mince until it no longer looks red
- Add Salt, Pepper & Herbs, tin of Tomatoes & Wine
- Simmer for 15 mins. (You can add tomato purée)
- Cook Cheese sauce in Microwave for 4 mins. as per packet instructions
- Put a layer of mince in the bottom of a rectangle dish 30cm x 23cm
- Layer of sauce.
- Layer of Lasagne Sheets
- Continue in layers ending with pasta
- Top with a cheese sauce
- Finish with shredded cheese on top
- Cover with tinfoil, Cook @ 180 deg. For 40 mins.
- Remove the tinfoil for the last 10 mins.

