Tico’s Lasagna

**Ingredients:**

For the Soffritto:

* 1 onion, finely chopped
* 1 carrot, finely chopped
* 1 celery stalk, finely chopped

For the Meat Sauce:

* 1.1 lb minced beef
* 2 cloves of garlic, minced
* About 1.75 lb canned crushed tomatoes
* 2 tablespoons tomato paste
* 250ml beef broth
* 2 tablespoons olive oil
* About 1 teaspoon dried oregano
* About 1 teaspoon dried basil
* Salt and pepper to taste

For the Bechamel Sauce:

* 600ml milk
* About 2 oz unsalted butter
* About 2 oz all-purpose flour
* A pinch of grated nutmeg
* Salt and pepper to taste

Other Ingredients:

* Oven-ready lasagne sheets
* About 7 oz grated Parmesan cheese
* About 14 oz mozzarella cheese, sliced

**Process:**

1.) Soffritto:

In large saucepan heat the olive oil over medium heat. Add the chopped onions, carrots, and celery. Saute the soffritto until the onions become translucent and the vegetables are softened.

2.) Meat sauce:

Add the fround beef to the saucepan with the soffritto and cook until brown. Stir in crushed tomatoes, tomato paste, beef broth, minced garlic, dried oregano, dried basil, salt and pepper. Mix well, let simmer on low for 20-25 minutes.

3.) Bechamel:

ln a separate saucepan, melt the butter over low heat. Add foulr and whisk until a smooth paste is formed. Slowly add milk while whisking to avoid lumps. Add pinch of grated nutmeg, salt and pepper to taste. Cook until it thickens then remove from heat.

4.) Turn on the oven to temperature recommended on lasagna box.

5.) Assembly:

To assemble lasagne follow this sequence: Meat, lasagne, bechamel, parmesan. Each layer should be about the thickness of a lasagne, keep it thin! Proceed until you run out of one of the ingredients.

Finish with a layer of bechamel, then mozzarella and all of the remaining cheese you have.

7.) Baking:

Cover with aluminum foil for 30-40 minutes.

Remove foil and bake for additional 10-15 minutes or until cheese on top turns golden and bubbly.

8.) Resting

Let lasagne cool as it is currently a volcano of cheesey meat. ~10-15 minutes.