

Beef Lasagna

Ingredients

- 1 tbsp olive oil
- 1 onion, finely diced
- 1 clove garlic, crushed or 1 tsp minced garlic
- 500g minced beef
- 5 tbsp (65g) tomato paste
- 800g canned tomatoes
- 2 cups (500g) liquid beef stock
- 2 tsp dried Italian herbs (oregano, parsley, etc)
- 250g mozzarella cheese, shredded
- 50g Parmesan cheese, grated
- 375g packet fresh lasagna sheets
- Salt and pepper to taste

Method

1. Preheat oven to 180°C (fan forced). Lightly grease a large baking dish.
2. Heat the olive oil in a saucepan or deep frying pan. Add the diced onion and minced garlic and cook until soft and translucent.
3. Add the beef mince, breaking the clumps apart with a spoon, and cook until browned.
4. Stir through the tomato paste, canned tomatoes, beef stock, and herbs. Season with salt and pepper.
5. Bring to the boil and then cover and simmer for 15-20 minutes, stirring occasionally.
6. Spoon ½ cup of the bolognese sauce into the bottom of the prepared dish.
7. Layer with the fresh lasagna sheets and ¼ of the shredded mozzarella cheese.
8. Repeat with the meat, lasagna sheets, and mozzarella until you have 4 layers, finishing with a mozzarella layer. Sprinkle over the grated parmesan cheese.
9. Bake in the oven for 30-40 minutes or until cooked through.
10. Leave to stand for 5 minutes before serving.

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