



Day 12
Serves: 4-6
Preparation time:
15 min
Cooking time:
45 min

Ingredients:

- 2 tablespoons (30ml) oil
- 1 large onion, chopped
- 500g minced meat
- 1 sachet **IMANA Spaghetti Bolognaise Cook-in-Sauce**
- 400ml water
- 1 tin (110g) tomato paste
- 2 packets **IMANA Cheddar Cheese Sauce**
- 500ml boiling water
- 250g instant lasagna sheets
- Grated cheese to sprinkle

Method:

1. Heat the oil and fry onion.
2. Add the minced meat, sachet **IMANA Spaghetti Bolognaise Cook-in-Sauce**, 400ml water and tomato paste. Stir well and cook slowly until meat is just cooked (about 15 min).
3. Prepare the cheese sauce by placing the contents of the 2 sachets of sauce in a jug. Add 500 ml boiling water and mix with a fork until the sauce is smooth and thickened.
4. Arrange the meat, pasta and **IMANA Cheddar Cheese Sauce** in alternate layers in a greased baking dish. Repeat the layers until all the ingredients are used up, ending with a layer of cheese sauce.
5. Sprinkle a little cheese on top. Allow to stand for at least half an hour before baking for 20 – 30 minutes at 180°C.
6. Serve with a fresh garden salad.

TIP:

Lasagna sheets can be relatively expensive. Substitute in this recipe with layers of cooked macaroni instead. You will need approximately 3 cups (750 ml) cooked macaroni.

This Recipe Uses

