



# I love cooking

easy & delicious recipes

## Classic Lasagne

### Introduction:

Everybody loves lasagne. Make a large one for your family and freeze the rest in small portions.

This recipe was shared by Rhodes foods. It also features on their website [Rhodes](#). Click here for more Rhodes recipes.

### Ingredients

45 ml olive oil  
2 large onions, chopped  
4 garlic cloves, chopped  
2 carrots, grated  
2 celery sticks, chopped  
30 ml Italian parsley, chopped  
1 kg mince  
30 ml chutney  
2 x 410 g Rhodes Tomato & Onion Mix  
115 g Rhodes Tomato Paste  
250 ml red wine or stock  
Lasagne pasta sheets  
500 ml Cheddar cheese, grated  
Salt and freshly ground black pepper

### White Sauce (300ml)

80 g butter  
80 ml flour  
250-300 ml milk  
5 ml salt

### Method

Heat the olive oil in a large saucepan and fry the onions, garlic, carrots and celery for about 5 minutes. Add the parsley and mince and fry until just cooked. Add the salt, pepper, chutney, Rhodes Tomato & Onion Mix, Rhodes Tomato Paste and red wine and simmer for 1-2 hours. Preheat the oven and grease a large oven dish.

To make the white sauce heat the butter in a medium sized saucepan and add the flour. Stir until the sauce forms a paste (roux); stir for 3 minutes or until the roux bubbles. Add the salt and some of the milk and stir until the mixture is thick and smooth. Then add the rest of the milk, bring to the boil, lower the heat and simmer until cooked.

Now spoon a layer of white sauce on the bottom and cover the sauce with a layer of pasta sheets. Spoon some of the mince sauce on top of the pasta and continue alternating the rest of the ingredients, ending with white sauce. Cover the final layer of white sauce with the grated

cheese and bake for about 40 minutes or until done.

**Chef's hint:**

Lasagne freezes well. Cut any leftovers into big squares, cover with plastic wrap, write the date on a sticker and freeze for about 2 months.

Substitute the Rhodes Tomato & Onion Mix with Rhodes Tomato, Basil & Origanum or Rhodes Tomato, Italian Style.