

# Beef / Veggie Lasagne

**PREP TIME:** 20 MINUTES  
**COOK TIME:** 45 MINUTES  
**SERVINGS:** 4 PEOPLE

Comfort food doesn't get much more classic than this Italian favourite.

## Ingredients:

- 400g veggie mince / 500g mince
- 175g Vivera veggie bacon pieces / bacon lardons
- Mushrooms & courgette (or whatever veggies you want to put in)
- Onion
- Garlic
- Mixed herbs
- Salt & pepper
- Henderson's relish / Worcestershire sauce
- 2 tins chopped tomatoes, drained
- 600ml Crème Fraiche
- 50g Pecorino cheese / parmesan
- Lasagne sheets
- Cheddar cheese for sprinkling on the top

## Instructions:

1. Cook up the mince, bacon & veggies and drain any excess water.
2. Add in the garlic & mixed herbs .
3. Season with salt & pepper. Chuck in some Henderson's relish or Worcestershire sauce at this point if you like .
4. Add the drained tinned tomatoes. If the sauce is too thin at this point, you can add tomato puree or ketchup to thicken.
5. In a separate bowl, mix together the crème fraiche and pecorino/parmesan.
6. Soak the lasagne sheets in boiling water for a few mins to soften. Be careful - they stick together very easily, so use a big dish and put them in opposite directions and then use a knife to gently peel them apart.
7. Layer the red sauce mix, lasagne sheets & white sauce mix (should be enough to make 2 layers, ending with the white sauce mix on top).
8. Sprinkle the cheddar cheese on top.
9. Cook in oven for around 40 mins, until the cheese is melted & golden on top.

