

## Beef Cream Cheese Lasagna

### Ingredients:

- 1 Onion, chopped
- 3 Garlic cloves, chopped
- 1kg Minced meat
- 1 Box Lasagna sheets (12 sheets)
- 1 tbsp Tomato paste
- 250ml Plain Cream cheese
- 2 Eggs
- 1 Stalk of Thyme
- ½ tsp Oregano
- Salt & Pepper to taste
- 1 tsp Mild Masala
- 1 Packet /bottle 280g Tomato Pasta sauce
- 200g Mozzarella cheese
- Oil, to fry
- 1 tbsp Sugar
- Parsley, chopped

### Method:

Start by soaking the lasagna sheets in some lukewarm tap water (in a flat dish), make sure to drizzle a bit of oil on them to prevent them from sticking to one another. – Set aside.

Fry onion, garlic and mince for about 5 mins, then add masala, oregano, thyme, salt, pepper and tomato paste (add water where necessary to prevent sticking) – fry for a further 10 mins on medium heat, add in the tomato pasta sauce and sugar and cook for about 8 mins (at this stage the sauce should be a rich mincemeat tomato sauce) - taste and add salt if necessary. Set aside.

In a separate bowl, mix the cream cheese, eggs, and parsley until smooth. – Set aside.

In a Rectangle dish about 5cm deep start to layer the ingredients as follows: Mincemeat, lasagna sheets, cream cheese & grated mozzarella – repeat this until all ingredients are finished - ending with mincemeat & grated mozzarella (it should make at least 3 to 4 layers), cover with foil. Bake at 180 degrees Celsius for 1 hour (30 mins with foil on, and 30 mins without foil)

Garnish with thyme leaves.

Eat & Enjoy!

\*Serves 6/8



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### Tips & Tricks:

- When layering, do not layer lasagna sheets on top of one another, they will be undercooked.
- Use cheddar if you do not have mozzarella, though it won't be the same...
- Divide your ingredients in 3 or 4 before layering, this helps to have even layers.
- If you don't have Oregano, leave it out.



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