

## Looks Like



## Ingredients

Ingredient	Quantity	Unit
2 LITRES SEMI-SKIM (2LTR BOTTLE)	750.00	ml
CARROTS	100.00	g
CELERY	0.20	Each
ONIONS SPANISH	100.00	g
Brakes Chopped Tomatoes in Tomato Juice	520.00	g
Sysco Classic Mixed Herbs	10.00	g
Sysco Classic Mixed Herbs	3.00	g
Brakes Plain Flour	100.00	g
Brakes Red Lentils	120.00	g
Cooks Garlic Puree	10.00	g
Granulated Sugar 1x5kg	2.00	g
Kerrymaid Premium Baking	100.00	g
Sysco Classic Mature White Cheddar Cheese	125.00	g
Valdigrano Lasagne	225.00	g
Sysco Classic Tomato Paste	10.00	g
Fresh Beef Mince (Lean)	530.00	g

## Preparation Notes

Description - Traditional beef lasagne with added vegetables and lentils for extra goodness

Method:

1. Cook the lentils and drain.
2. Fry the meat, crushed garlic and onion and herbs until the meat has browned.
3. Add the chopped vegetables and cook for a further five minutes until they have softened.
4. Mix in some flour to make a sticky mixture.
5. Add the tomatoes, puree and sugar and stir together thoroughly.
6. Simmer for approximately 40 mins, then add the lentils. Stir frequently, check the sauce is reducing and thickening. While this is simmering make the bechamel sauce.
7. Layer the mixture, lasagne and bechamel sauce in serving tins. Repeat layers.
8. Sprinkle the top with the grated cheese. Cook Gas 6, 200&deg;C for 45 minutes until golden and crisp.

## Allergen Info

CEREAL GLUTEN	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	MC
TREE NUTS	N
CELERY / CELERIAC	Y
EGGS	MC
MILK	Y
MUSTARD	MC
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	MC
OATS	N

**Y** : YES  
**N** : NO  
**MC** : MAY CONTAIN  
**U** : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)