KUDU LASAGNE

Prep: 10 Mins
Total: 2 hours
Serves: 4 ppl

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Ingredients

2 teaspoons olive oil
1 onion, finely chopped
2 garlic cloves, crushed
600g Aloes Meats Kudu Mince
800ml jar of tomato pasta sauce
1/2 cup red wine
1 teaspoon caster sugar
lasagne pasta sheets
2 cups cream
2 cups grated cheddar cheese
1/4 cup grated parmesan cheese

Method

1. Heat oil in a heavy-based saucepan over medium heat. Add onion and garlic. Cook, stirring until onion is tender.
2. Add mince. Cook, stirring with a wooden spoon until browned.
3. Add sauce, wine and sugar. Season with salt and pepper. Bring to the boil. Reduce heat to low. Simmer, uncovered, for 40 minutes.
4. Remove from heat.
5. Preheat oven to 180°C.
6. Lightly grease an oven proof dish. Spoon 1/2 cup mince mixture over base of dish.
7. Arrange pasta sheets over meat mixture, breaking sheets to fit. Spoon mince mixture over pasta.
8. Drizzle with one-quarter of the cream. Sprinkle with the cheddar cheese. Repeat layers with last layer being pasta sheets, cream and cheddar cheese.
9. Sprinkle with parmesan.
10. Cover with foil.
11. Bake for 45 minutes. Remove foil.
12. Bake for further 5 minutes on grill until cheese golden. Stand for 10 minutes before serving.
13. Serve with crispy garden salad.