



# Cheddar Cheese Lasagne

## Cheddar Cheese Lasagne Recipe

### Ingredients:

#### For the Meat Sauce:

- 500g ground beef (or ground turkey/chicken)
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 2 cups (500ml) tomato sauce or crushed tomatoes
- 2 tablespoons tomato paste
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- 1/2 teaspoon sugar (optional, to balance acidity)
- Salt and pepper to taste

#### For the Cheese Mixture:

- 2 cups (200g) Parmalat Cheddar cheese, grated
- 1/2 cup (50g) grated Parmalat Gouda cheese
- 1 large egg
- 1 tablespoon chopped fresh parsley (optional)
- Salt and pepper to taste

#### For the Lasagne Assembly:

- 12 lasagne sheets, cooked according to package instructions
- 1 1/2 cups (360ml) Parmalat mozzarella cheese, shredded (optional, for layering and topping)
- Fresh basil or parsley for garnish

### Instructions:

#### 1. Prepare the Meat Sauce:

- In a large skillet over medium heat, sauté the chopped onion until soft (about 4 minutes). Add the minced garlic and cook for an additional minute.
- Add the ground beef to the skillet, cooking and breaking it apart until browned (5-7 minutes). Drain any excess fat.
- Stir in the tomato sauce, tomato paste, oregano, basil, sugar (if using), salt, and pepper. Let it simmer on low heat for 20 minutes, stirring occasionally. Remove from heat and set aside.

#### 2. Prepare the Cheese Mixture:

- In a medium bowl, mix 1 1/2 cups of Parmalat Cheddar cheese, egg, parsley, and a pinch of salt and pepper. Stir until well mixed.

#### 3. Cook the lasagne sheet:

- Bring a large pot of salted water to a boil. Cook lasagne sheets according to package instructions. Drain and lay flat on a sheet of parchment paper or a greased baking sheet to prevent sticking.

#### 4. Assemble the Lasagne:

- Preheat the oven to 180°C (350°F).
- In a 9x13-inch baking dish, spread a thin layer of meat sauce on the bottom.
- Place 3-4 lasagne sheets on top of the sauce, slightly overlapping them.
- Spread 1/3 of the cheese mixture over the noodles, followed by another layer of meat sauce. Sprinkle a handful of mozzarella cheese over the sauce.
- Repeat the layering (sheets, cheese mixture, meat sauce, mozzarella) until you have used all the ingredients, ending with a layer of meat sauce on top.
- Sprinkle the remaining Parmalat Cheddar cheese and Parmalat mozzarella cheese over the top of the lasagne.

#### 5. Bake:

- Cover the lasagne with aluminium foil and bake in the preheated oven for 25 minutes. Remove the foil and bake for an additional 15-20 minutes, until the cheese is bubbly and golden brown.

#### 6. Serve:

- Let the lasagne rest for 10-15 minutes before slicing and serving.
- Garnish with fresh basil or parsley for a fresh touch.