

# LAYERED LASAGNE CAKE

Serves 6

## INGREDIENTS

- ½ cup dried breadcrumbs
- ½ pumpkin, peeled and very thinly sliced
- 1 tbsp oil
- 1 onion, chopped
- 2 garlic cloves, peeled and crushed
- 600g beef mince
- 2 tbsp tomato paste
- 1 can (410g) chopped tomato
- 1 packet KNORR Naturally Tasty Lasagne
- Salt and pepper, to taste
- 2 cups pumpkin leaves, roughly chopped
- 1 cup crumbled feta cheese
- 2 packets KNORR Three Cheese Sauce
- 1 cup grated cheese
- ¼ box (125g) lasagne sheets (each sheet broken in half)

## Serving suggestion:

Side salad

## METHOD

1. Preheat the oven to 180°C and grease a 23cm springform cake tin. Line the tin lightly with breadcrumbs and shake out the excess.
2. Heat the oil in a medium pot over a medium-low heat and sauté the onion and garlic for 5 minutes, or until soft. Add the mince and stir until browned, another 5 minutes.
3. Stir through the tomato paste and cook for another 30 seconds.
4. Add the chopped tomatoes, ½ cup water and knorr Naturally Tasty Lasagne and allow to simmer for 15 minutes. Season with salt and pepper to taste.
5. Heat a large pan over a medium-low heat and add the pumpkin leaves and 2 tablespoons water and allow to wilt.
6. Combine the wilted pumpkin leaves with the feta. Season to taste.
7. Prepare the sauce by whisking together the KNORR Three Cheese Sauce and 2 cups of hot water until a saucy consistency is reached.

## To assemble:

1. Spread a dollop of cheese sauce at the bottom of the cake tin. Build the lasagne by creating repeated layers of lasagne sheets, bolognaise, sliced pumpkin and wilted greens (in that order) and repeat until you reach the top of the cake tin. Finish off with the grated cheese.

