

Lekka Lasagne Cups

For the bolognaise:

1 tbsp oil, of choice
1 onion, finely chopped
2 cloves garlic, crushed
450g beef mince
1 can chopped tomato
3 tbsp Lazenby Worcestershire Sauce
1 tsp mixed dried herbs
Salt & pepper, to taste

For the pasta:

12 lasagne pasta sheets
Olive oil

Fillings:

1 tub ricotta cheese, 250 g
1 - 1½ cups grated mozzarella
Fresh basil to serve

Recipe:

1. Pre-heat the oven to 180°C and grease a 12-hole muffin tin well.

For the bolognaise:

1. Heat a large saucepan over a medium heat. Add the oil, onion and garlic and sauté for 5 minutes until the onions are soft and translucent.
2. Add the beef mince with the herbs and seasoning. Cook on a medium-high heat until well browned.
3. Add the canned chopped tomatoes along with the Lazenby Worcesterstshire sauce
4. Bring the bolognaise to a gentle simmer, stirring occasionally, until you have a thick, rich sauce. About 20 minutes
5. Season to taste.

For the pasta:

1. Bring a pot of salted water to the boil.

2. Cook the lasagne sheets until al denté, 5-7 minutes. Drain & drizzle with olive oil.
3. Cut each pasta sheet in half so you now have 24 squares.

Assembly:

1. Lay the first pasta square into each muffin cup.
2. Add two tablespoons of bolognaise. Top each with a tablespoon of ricotta as well as some grated mozzarella.
3. Repeat the process by adding another pasta square, bolognaise, ricotta & finish off with more grated cheese.
4. Bake the lasagne cups in the oven for 15-20 minutes or until golden and melted on top.
5. Allow to cool for 5 minutes before serving.
6. Garnish each lasagne cup with a fresh basil leaf and ENJOY!!