

# Lasagne & Garlic Toast With Salad

## Ingredients



- 250g minced beef
  - 150g lentils
- 1 large onion, diced
- 2 garlic cloves, minced
- Tin chopped tomatoes
  - 500ml beef stock
- 2 tbsp Worcestershire sauce
  - Lasagne sheets
    - 25g butter
    - 25g plain flour
    - 500ml milk
    - Bay leaf
- 125g grated cheese
- 4 slices of bread
  - Bag of salad

## Method

1. Fry the mince and onions until the mince is browned.
2. Add half of the garlic and fry for 2 more minutes.
3. Stir in the lentils, mixing well.
4. Add the tomatoes and stock and bring to the boil.
5. Simmer gently, stirring occasionally for 20 minutes.
6. If the mix is too dry add some more water.
7. Meanwhile make your white sauce.
8. Put the butter into a saucepan and melt over a gentle heat.
9. Add in the flour and stir, allow the mix to cook out until it has gone a straw like colour.
10. Gradually add in the milk, whisking between each addition.
11. Keep stirring until the mixture has thickened and is smooth.
12. Layer the mince, lasagne sheets and white sauce and top with cheese.
13. Cook in the oven at gas mark 6, 200°C for 25-30 minutes.
13. Meanwhile mix the remaining garlic with oil and brush on the bread.
14. Cook in the oven for 10 minutes.
15. Serve with the salad on the side.