

## POTATO AND BEEF LASAGNE



**Serving:** 4

**Cooking Time:** 45 minutes

**Prep Time:** 30 minutes

### INGREDIENTS

- 4 large potatoes

- 1 onion, chopped
- 80g minced beef
- 1 cup ham, diced
- 1 cup parmesan, grated
- 1 cup cheddar, grated
- **White sauce:**
- 60g butter
- 60g all-purpose flour
- 250ml milk
- **Napolitano sauce:**
- 1/2 onion, roughly chopped
- 1 garlic clove, roughly chopped
- 1 400g tinned whole peeled tomatoes
- 2 large tomatoes, chopped
- 30g fresh basil

## INSTRUCTIONS

1. Pre-heat the oven to 180°C/350°F.
2. Peel the potatoes and slice them thinly.
3. Put a saucepan of salted water on the boil and cook the potatoes for about 10-15 minutes or until you can easily push a knife through them. Drain the water from the saucepan and set aside.
4. In the meantime, make the white sauce. In a separate saucepan, melt the butter on a low heat, add the flour and whisk constantly for about 1 minute to form a paste.

5. Gradually add the milk to the saucepan, slowly whisking for about 10-15 minutes until the sauce thickens. Season to taste with salt and freshly ground black pepper.
6. For the Napolitano sauce, heat a splash of olive oil in a saucepan over a medium-high heat and sauté the onions and garlic for about 5 minutes until they are soft and translucent.
7. Add the tomatoes to the saucepan and cook for 15-20 minutes.
8. Transfer the tomato and onion mixture to a food processor/blender, add the basil and blend for about 2 minutes until smooth.
9. Return the sauce to the saucepan and cook for a further 15 minutes. Season to taste with salt and freshly ground black pepper.
10. In a bowl, combine the onion, minced beef, diced ham and grated parmesan cheese and season well with salt and freshly ground black pepper.
11. Assemble the lasagne by covering the base of an oven safe dish with a layer of the white sauce and Napolitano sauce, then a layer of potatoes followed by a layer of mince. Repeat these layers with the remaining ingredients until the dish is full.
12. Sprinkle the cheddar cheese over the top and bake in the pre-heated oven for 45 minutes.