**Lasagna**

**Pasta:**

5ml oil

3ml salt

2 Lasagna noodles

**Meat Sauce:**

70g ground beef

100ml tomato sauce

200ml diced tomatoes

¼ chopped onion

1 clove garlic

2ml oregano

2ml basil

1 bay leaf

1ml Worchester Sauce

Salt and Pepper to taste

**Cheese Layer:**

100ml cottage cheese

30ml parmesan cheese

**Topping:**

200ml grated mozzarella cheese

**Day 1:**

**Noodles**

1. Bring a large pot of water to boil. Add oil and salt.
2. When water has reached a full rolling boil, add noodles, cook for 10 min (el dante)
3. Drain noodles in colander, rinse in cold water. Cut noodles in half.

**Meat sauce**

1. In a medium pot, sauté chopped onions and minced garlic until soft not brown
2. Add all remaining ingredients.
3. Simmer sauce with lid on.

**Cheese layer**

Mix the cottage and parmesan cheese together in a small custard cup.

**Topping**

Grate and reserve for the of the lasagna

**Assembling Lasagna**

1. Lightly grease casserole dish with oil
2. Place of thin layer of meat sauce on the bottom followed by a layer of noodles, ½ of the meat sauce, ½ the cheese mixture
3. Repeat: noodles, meat sauce, cheese. Sprinkle in top with mozzarella topping.
4. Cover, label and refrigerate until day 2

**Day 2:**

**Bake lasagna:**

Preheat oven to 365 F. Bake lasagna for 35mins (uncovered).

