

Less than 1 hour

Serves 4 – 6

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Ingredients:

Bolognaise sauce:

- Glug oil
- 2 onions, chopped
- 4 cloves garlic, chopped
- 500g lean beef mince
- 1 packet (50g) tomato paste
- 2 cups (500ml) basil and tomato pasta sauce (or passata sauce works well too)
- 1 can (400g) chopped tomatoes
- 2 Tbsp (30ml) Worcestershire sauce
- 1-2 tsp (5-10ml) sugar
- Salt and milled pepper
- Handful basil and thyme

Cheese sauce:

- ¼ cup (60ml) butter
- ¼ cup (60ml) flour
- 2 cups (500ml) milk
- Salt and milled pepper
- 2 cups (200g) grated cheddar and mozzarella cheese (combined)
- 1 box (500g) lasagne sheets
- 1 cup (125g) grated mature cheddar cheese

Method:

1. Preheat oven to 200°C.
2. Fry onion until golden, then add garlic and fry for a minute.

3. Add mince and brown well.
4. Add tomato paste and cook until sticky.
5. Stir in remaining bolognaise ingredients and simmer for 15-20 minutes.
6. Turn off heat and add fresh herbs.
7. For cheese sauce, heat butter in a pot until melted, add flour and stir to combine for about 1 minute.
8. Gradually add milk while whisking. Season and cook for 3 minutes.
9. Add grated cheese and stir until melted.
10. Blanch lasagne sheets in batches in a pan of boiling water, keeping them separated in a single layer, until soft and pliable, about 3-4 minutes.
11. Remove lasagne, drizzle with oil to coat and roll up sheets.
12. Place pasta roll-ups and a 23cm skillet or oven dish. (You can add a splash of bolognaise sauce at the bottom of the baking dish, to help secure pasta.)
13. Spoon sauce into pasta pockets, drizzle with sauce and sprinkle with grated cheese.
14. Bake for 20-25 minutes until golden on top.
15. Serve with fresh basil, hot out of the oven.

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