



MacPhee Centre for Creative Learning

Lasanga

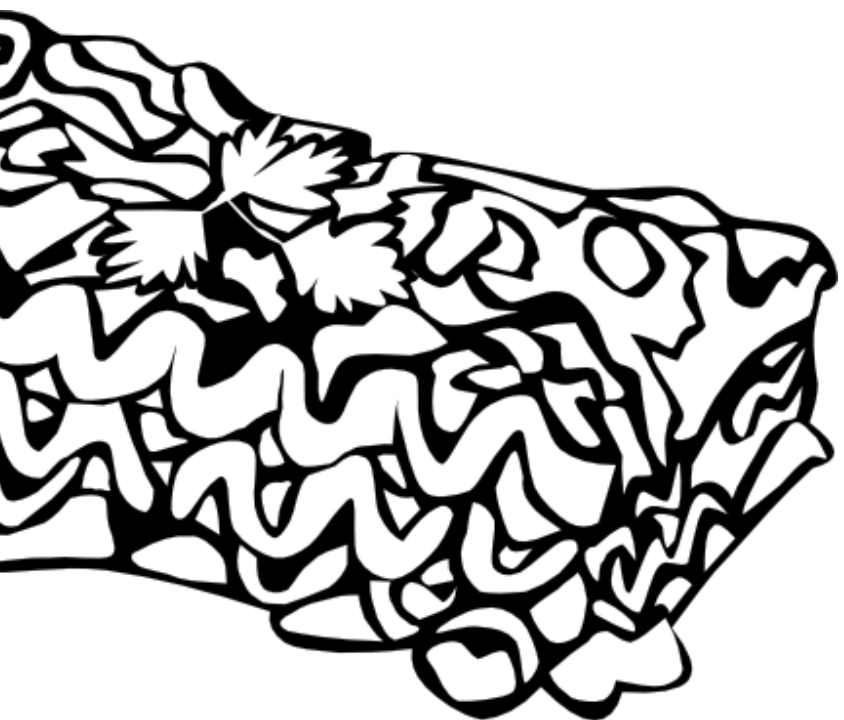


INGREDIENTS

2 onions
4 carrots
2 946ml cans crushed tomatoes
1 small can tomato paste
4 garlic cloves
1 tbsp. oregano
1. tbsp. thyme
2 tsp. salt
1 500ml tub cottage cheese
1-2 cups grated cheddar cheese
2 tbsp. olive oil
1-2 boxes lasanga pasta (ones that do not need to be boiled)
1 tbsp. cornstarch mixed with 1 tbsp. cold water

INSTRUCTIONS

1. Preheat oven to 400 degrees
2. Dice carrots and onions.
3. Heat a large saucepan over medium heat, once warmed, add olive oil.
4. Add carrots and onions to the saucepan and fry for 5 minutes.
5. Add cans of tomatoes to the vegetables.
6. Stir in the tomatoes and add all spices.
7. Cook for 10 minutes, stirring occasionally, then add the water and cornstarch mixture to thicken the sauce.
8. If cheese is not already grated, grate it.
9. Grease the sides and the bottom of an oven-proof pan with oil or butter.
10. To layer the pasta, start with pasta, then a layer of tomato sauce, then a layer of cottage cheese. Repeat this twice.
11. Layer the top of the pasta with the grated cheddar cheese.
12. Bake for 30-35 minutes, until the lasagna is golden brown and bubbling.



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