

Lasagna

INGREDIENTS

2 onions, diced
4 carrots, diced
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 lasagne paste (ones that do not need to be boiled)
1 tbsp. cornstarch mixed with 1 tbsp. cold water

DIRECTIONS

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