

Recipe Name: Garfield's Lasagna Recipe With Minced Meat And Italian Spices

Diet Type:

Course: Dinner

Cuisine: Italian Recipes

Quantity:



Ingredients

Ingredient	Quantity
	3

Preparation

- To begin crafting this recipe, firstly, preheat oven to 180 degrees Celsius.
- Cut eggplants into thin circles and dredge with a teaspoon of salt.
- Preparing Eggplants/ MushroomLeave for ten minutes and then squeeze out water, pressing the eggplants between palms.
- Rub/bast olive oil on the eggplants and put into hot oven for ten minutes or till they change color and appear cooked.
- Keep aside.
- It takes about 2 minutes on medium flame.
- Lasagne Pasta SheetsIn a large bring salted water to boil and put in the Del Monte lasagne pasta sheets.
- Allow it to cook to al dente- about 8 to 10 minutes.
- Remove and drain.
- Drizzle a little olive oil over them so they don't stick.
- In a large frying pan, add enough oil, heat and fry the onions till translucent.
- Add the garlic and then the minced meat.
- Let it brown a bit and then cover and cook over low heat, for ten minutes.
- Add the pureed tomatoes, the Del Monte pasta paste, herbs, pepper and salt and let it again cook on a low fire till the meat is a thick, mushy consistency.
- Add the fresh, torn basil leaves last.
- Keep one tablespoon of cheese aside.
- In a bowl, beat eggs lightly, add the remaining cheeses, beat again and keep aside.



- Baking In a flat bottomed lasagna pan, ladle 1/3 rd of the meat sauce to cover the bottom.
- Gently place 3 pasta sheets to cover the meat, overlapping them a bit.
- Scatter 1/3rd of the mushrooms or processed eggplants over the pasta.
- Use about 1/3 rd of the egg-cheese mixture to drizzle over the top of the mushrooms.
- Repeat the process till three layers of the sauce, pasta, veggies and egg sauce is done.
- Over the last layer of egg sauce, scatter the grated cheese.
- Bake at 180 degrees for an hour.
- Let it sit for about ten minutes before digging into it.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
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