



## Lazy Lasagna

Categories: Meat

Yield: 8 servings

### Ingredients

Amount	Ingredient	Preparation
<b>UL</b>		
3	<b>garlic cloves</b>	garlic
1.5	tsp <b>dried basil</b>	
3	tsp <b>dried oregano or margoram</b>	
1-2	cans <b>chopped tomatoes</b>	
4	tbsp <b>tomato sauce</b>	
1	packet <b>tomato soup powder</b>	
2	tsp <b>beef stock powder</b>	
1-1.2	kilograms <b>mince</b>	
0.5-0.75	cup <b>water</b>	hot
1	pack <b>lasagna noodles</b>	
<b>Sauce</b>		
4	tsp <b>cornflour</b>	
1.25	cup <b>milk</b>	
2	<b>egg</b>	
<b>UL</b>		
1	cup <b>cheese</b>	grated

### Instructions

Mix most ingredients in mixer, add some mince, mix then take out and add other mince.

Layer mince, lasagna, mince, lasagna, mince (maybe another layer), then cover and microwave on full power for 30 minutes (press together with fork after 20 minutes).

Make paste with cornflour and some milk, then add rest of milk and eggs. Pour over dish.

Sprinkle cheese on top.

Microwave on 4 for 10-15 minutes until set, then grill for 4-5 minutes to brown cheese.  
Let sit for 20-30 minutes before serving.