



# minced beef & pork sausage lasagna

Upon request of one of my readers, today's recipe: my minced beef and pork sausage lasagna will blow your socks off!!:)



## Ingredients

500 g of minced beef	1 teaspoon of cumin
4 pork sausages	1 teaspoon of paprika
2 cups of spring onion, finely chopped	4 cloves of garlic, minced
1 cup of pureed tomato	9 lasagne noodles
2 heaped tablespoons of tomato paste	1 cup of parmesan cheese
1/2 a teaspoon of dried thyme	1 cup of mozzarella cheese
1 teaspoon of curry	

## Method

First thing is to cook the minced meat. In your sufuria that has some oil and salt, add the minced beef, the sausage and half of the spring onion. Let this cook down until the meat is completely done. There after, add the rest of the spring onion, the garlic, the spices, tomato paste and the fresh tomatoes and mix everything in.

Add some hot water/ stock then cover with a lid and let everything simmer on low heat until cooked down and thick. Remove from the heat. Then proceed to assemble.

In your baking pan, add the meat first, then your soaked noodle, then the combination of the two cheeses. Repeat this up to the top, with the cheese being the top most layer. Cover with a foil and let this cook for 30 minutes, remove the foil, and give this another 20 minutes for the top cheese layer to brown and you are done!



**SERVE WITH:** On it's own or with veggie sautee of choice

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/minced-beef-and-pork-sausage-lasagna/>

Video: <https://youtu.be/vBd92HEtb2M>

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