

Mushroom Lasagne Recipe

Mushroom Lasagne

Prep Time ~ 10 mins	Cooking Time ~ 65 mins
Approx Cost ~ £?	Difficulty ~ Easy
Freeze ~ Yes	Serves ~ 6

Tip ~

Ingredients

2 tablespoons olive oil

1 large onion, finely chopped

500g / 1lb mushrooms, sliced

2 large garlic cloves, crushed

30g / 1oz plain flour

2 x 400g cans chopped tomatoes

1 tablespoon fresh basil leaves, torn into pieces

1 teaspoon caster sugar

Salt and pepper

500g / 1lb frozen leaf spinach, thawed and drained

White sauce:

Made with 90g / 3oz each butter and plain flour, 900ml / 1 ½ pints milk and 1 teaspoon Dijon mustard.

300g / 10oz mature cheddar cheese, grated

150g / 5oz pre-cooked lasagne sheets

Method

- Heat the oil in a saucepan, add the onion, mushrooms and garlic and cook for 10 minutes or until soft.
- Sprinkle in the flour and cook, stirring, for 1 minute.
- Add the tomatoes, basil, and sugar and season with salt and pepper. Cover and simmer for 20 minutes.
- Season the spinach with salt and pepper.
- Make the white sauce, melt the butter in a saucepan and off the heat add the flour, stir well. Gradually add the milk, replace the pan onto the heat, bring slowly to the boil and stir until the sauce is smooth and thickened. Stir in the mustard at this stage.

- Spoon one third of the mushroom mixture into a large ovenproof dish and scatter with spinach. Cover with one third of the white sauce and one third of the cheese.
- Arrange half of the lasagne sheets on top and repeat the layers, finishing with the cheese.
- Bake in a preheated oven at 190C, Gas mark 5 for 35 minutes or until the pasta is tender. Serve hot.