



VERSATILE BEEF LASAGNA

HEAT LEVEL 

Savor the rich layers of our Versatile Beef Lasagna, where succulent ground beef, melted cheeses, and a blend of herbs and spices create a perfect harmony of flavors.

1 Hour

4 Servings

INGREDIENTS

30 ml (2 Tbsp) cooking oil
500 g mince
1 medium onion, peeled and coarsely chopped
200 g (½ can) chopped, peeled tomatoes, drained
5 ml (1 tsp) sugar
125 ml (½ cup) **Spur Southern Style BBQ Sauce or Spur Hickory Basting**
100 ml **Spur Grill Basting**
15 ml (1 Tbsp) chopped fresh basil or rosemary
About 5 ml (1 tsp) **Spur Steakhouse Spice**
Salt and freshly ground black pepper to taste
About 200 g lasagne sheets

Cheese sauce

30 ml (2 Tbsp) butter or margarine
2 x 200 ml sachets **Spur Cheese Sauce**
125 ml (½ cup) milk
250 ml (1 cup) grated Cheddar cheese

METHOD

- 1 Heat the oil in a heavy-based saucepan and fry the mince until it changes colour.
- 2 Add the onion and sauté until soft. Stir in the tomatoes, sugar, **Spur Southern Style BBQ Sauce**, **Spur Grill Basting**, basil and seasonings. Simmer for about 10 minutes.
- 3 Cheese sauce: Melt the butter in a heavy-based saucepan.
- 4 Add **Spur Cheese Sauce**, milk and simmer for about 2 minutes.
- 5 Remove from heat and add half the cheese into the sauce.
- 6 Spoon a little mince mixture into a large, ovenproof dish, then layer half the lasagne sheets, mince and cheese sauce.
- 7 Repeat the layers and top with the remaining grated cheese.
- 8 Bake in a preheated oven at 180°C for about 45 minutes. Serve warm.

VARIATIONS

- 1 Add 300 g fresh or 250 g frozen spinach.
- 2 Substitute spinach with blanched asparagus, broccoli or pumpkin.
- 3 Substitute 200 ml **Spur Cheese Sauce** with **Spur Cheddarmelt Sauce**.

