Simple Lasagna
肉醬千層麵

Cooking Time
烹調時間
One hour 一小時

Ingredients 材料

Dry Lasagna Noodles 乾千層麵皮	5 pieces張
Grated Cheese 芝士	300g克
(Suggest mozzarella 建議使用馬蘇裡拉芝士)	
Minced Beef 免治牛肉	300g克
Crushed Tomatoes 碎蕃茄	1 can罐
Large Tomato 大蕃茄	1 pc個
Onion 洋蔥	½ pc個
Carrots 紅蘿蔔	200g克
Celery 西芹	200g克
Basil 羅勒	30g克
Rosemary 迷迭香	10g克
Salt 鹽	2g克

Granoro Whole
Peeled Tomatoes
400g
Granoro去皮蕃茄
400克
380058

Delverde Ondine
Lasagne 500g -
Tomato/Egg
Delverde 千層麵
500克 - 蕃茄味/蛋味
392460/ 392459

Method 做法

1 Cook the lasagna noodles in a pot of boiling water for about 2 minutes until soft. The noodles do not need to be fully cooked.
煮滾一鍋水，放入麵片在水中煮2分鐘。將麵片煮至稍軟即可，不須熟透。

2 Coarsely chop the rosemary and basil. Dice the carrot, celery, and tomatoes.
將九層塔和迷迭香搗碎，紅蘿蔔、西芹和蕃茄切小粒。

3 Prepare the beef sauce. In a sauté pan, add minced beef to sauté until cooked. Then add salt and ground white pepper to cook for another 2 minutes. Set aside. Use the same pan, add chopped ingredients. Mix well. Finally, add the canned crushed tomatoes. Once the sauce begins to boil, add minced beef.
準備牛肉醬。在平底鍋中加入牛肉炒至全熟，加入鹽和白胡椒翻炒2分鐘，取出備用。在相同的鍋中加入已切好的材料，混合均勻。最後加入罐裝碎蕃茄，當醬汁煮滾之後，放入炒好的牛肉。

4 Assemble the lasagna in the baking tray or dish. Start with a layer of beef sauce. Then add a layer of lasagna noodles. Next, add a layer of grated cheese. Top with another layer of lasagna noodles. Repeat until all of the ingredients have been used. The final layer should be a lasagna noodle topped with grated cheese.

在烤盤或烤碟中準備千層麵。首先鋪上一層牛肉醬，之後放一片麵片，撒上一層芝士，然後再鋪一片麵片。重複此動作直至用完所有的材料。最後一層麵片上再撒上芝士。

5 Bake in a preheated oven (200°C) for 40-45 minutes. Buon appetito!
放入預熱至200°C的烤箱中烤焗40-45分鐘，取出即成。