



cheeseLove

LASAGNA BOLOGNESE ROLL-UPS

INGREDIENTS

- 2 tbsp oil
- 500grams minced meat
- 1 large onion, chopped
- 4 cloves garlic, minced
- 1 tbsp celery, chopped
- 1 cup carrots, chopped
- 1 cup crushed tomatoes
- 1 tbsp oregano
- Salt
- Pepper
- 1 cup stock
- CheeseLove mozzarella grated
- Boiled lasagna sheets

INSTRUCTIONS

- 1** Heat oil in a pan and add the meat. Cook for 3-5 minutes or until browned.
- 2** Add onions, garlic, celery and carrots and stir. Let cook for 15 minutes.
- 3** Next, add the crushed tomatoes, oregano, salt, pepper and stock and stir. Let this cook for another 20 minutes.
- 4** Grate the mozzarella and set aside. Place a boiled lasagna sheet on a flat surface and spread approximately 2 tbsp of the bolognese on it. Add the cheese on the bolognese and roll the lasagna sheet. Repeat with the remaining sheets and filling.
- 5** Place the lasagna rolls in an oven proof dish and top with some more Bolognese and cheese.
- 6** Bake in a preheated oven at 180C for 20 minutes. Garnish with basil leaves and serve.