

# LASAGNA



## INGREDIENTS:

- 3 eggs
- 350-400 g of flour
- 700 g of meat
- 90 g of butter
- 300 g of tomato sauce
- 400 g of spinach
- 1 celery
- 1 carrot
- 1 onion
- pepper
- bechamel



# HOW TO PREPARE LASAGNA:

1.

*Brown the celery and chopped carrots in a frying pan with the oil, and after a few minutes add the minced meat. Cook and mix with a spoon.*

2.

*Add the tomato sauce and cook over low heat for about two hours.*

3.

*Then wash the spinach and chop finely. Add flour, eggs and spinach and mix well until obtaining a homogeneous paste. Let it rest for an hour.*

4.

*Roll out the dough with a rolling pin and cut with a knife some rectangles. Boil the pasta triangle and dab it with the paper.*

5.

*Put a first rectangle of dough inside the pan in order to cover the bottom. Make a layer of bechamel and cover with meat sauce.*

6.

*Cover with another rectangle of dough and proceed in this way to make 5-6 layers. Finish covering with a last rectangle of pasta.*

7.

*Cook in the oven for 45 minutes and enjoy your lasagna!*

