# Mum’s Lasagna

NIBBLEDISH CONTRIBUTOR

## Ingredients

Instant Lasagne A can of Tuna, in any form 5 tablespoons of Tomato paste A handful of Garlic and Onions, chopped 1 1/2 cup of twisted Pasta Parmesan Cheese, shredded White Sauce: 125g of Cheddar Cheese 2 cups of Milk 2 tablespoons of butter 2 tablespoons of all-purpose flour

## Instructions

Directions: 1. Boil pasta in water just enough to cover, for about 10-15 minutes. When pasta is cooked, drain them. Place them in a large bowl and add tomato paste. Follow by garlic and onions and tuna. Stir gently and mix well. Set aside. 2. Place butter in a heated saucepan. Add flour and mix well with a wooden spoon. Remove saucepan from heat, stir in milk to form a thick and rich texture. Place it under the heat while stirring. Add cheese (mozzarella or cheddar) and resume stirring till cheese is melted. Include salt and pepper to enhance flavour. Once the cheese has melted remove from heat. 3. Preheat oven at 180 degrees. Grease baking bowl lightly. Alternate lasagne layers, by placing lasagne layer first, fillings, and then white sauce. Continue till the bowl is full and end with white sauce. Sprinkle with parmesan. Bake for 30-35 minutes. Serve warm.