

## Easy lasagne – serves 4 greedies.

The ingredients list looks long, but its stuff you usually have I think. Measurements are in lbs and oz. I do have metric if people want them.

Anyone living near me (Porthcurno) can use my herbs and chard.

6 sheets dried lasagne

2 ¾ oz mature cheddar, grated

*For the pork & spinach sauce:*

1tbs oil

1 lb pork sausage meat (I get from Buryan farm shop – Morwenna's)

1tbs plain flour

1 red chilli – deseeded and finely chopped

2 garlic cloves – crushed

9oz flat cap (or any) mushrooms -sliced

7fl oz plain full fat yoghurt or full fat crème fraiche

3 ½ oz spinach leaves (or chard or sea-beet), roughly chopped

black pepper (and salt if you use it, I dont)

*For the tomato sauce*

1 can chopped tomatoes (or whole tinned tomatoes, but will then need to liquidize)

2 tbs tomato paste

1 tsp brown sugar (or white)

1 tbs chopped fresh thyme leaves (or rosemary/oregano)

1 tbs chopped fresh sage

1. Oven t200C/180C Fan/Gas 6. Grease an ovenproof dish (approx 10 ½ x 10 ½ ins)) with butter.
2. Soak the lasagne sheets in recently boiled warm water to soften while you prepare the two sauces (these sheets can stick together – check and separate every so often, doesn't matter if not kept whole).

3. *For the pork and spinach sauce*, heat the oil in a large, non-stick frying pan. Add the sausage meat and brown over a high heat for 5–10 minutes until golden-brown, breaking up the meat with two wooden spoons. Sprinkle in the flour and fry for a minute.
4. Add the chilli, garlic and mushrooms and fry for about 5 minutes. Stir in the yoghurt and spinach. Bring to the boil and allow to bubble for a couple of minutes. Season well with (salt, if using) and pepper and set aside.
5. *For the tomato sauce*, mix all the ingredients together in a jug or bowl and season well with salt and pepper. Liquidize if tinned whole tomatoes used.
6. Drain the lasagne sheets.
7. Spoon one-third of the spinach sauce into the base of the ovenproof dish. Spoon one-third of the tomato sauce on top and arrange half the lasagne sheets over the tomato sauce. Repeat using two more layers of spinach and tomato sauce and one of lasagne sheets. Sprinkle over the grated cheese.
8. Bake for 30–35 minutes (it can take my oven a bit longer), or until the pasta is tender and the top of the dish is golden-brown and bubbling around the edges. Serve immediately.