**Lekka Lasagne Cups**

**For the bolognaise:**

1 tbsp oil, of choice  
1 onion, finely chopped  
2 cloves garlic, crushed  
450g beef mince  
1 can chopped tomato  
3 tbsp Lazenby Worcestershire Sauce  
1 tsp mixed dried herbs  
Salt & pepper, to taste

**For the pasta:**

12 lasagne pasta sheets  
Olive oil

**Fillings:**

1 tub ricotta cheese, 250 g  
1 - 1½ cups grated mozzarella  
Fresh basil to serve

**Recipe:**

1. Pre-heat the oven to 180°C and grease a 12-hole muffin tin well.

**For the bolognaise:**

1. Heat a large saucepan over a medium heat. Add the oil, onion and garlic and sauté for 5 minutes until the onions are soft and translucent.

2. Add the beef mince with the herbs and seasoning. Cook on a medium-high heat until well browned.

3. Add the canned chopped tomatoes along with the Lazenby Worcestershire sauce

4. Bring the bolognaise to a gentle simmer, stirring occasionally, until you have a thick, rich sauce. About 20 minutes

5. Season to taste.

**For the pasta:**

1. Bring a pot of salted water to the boil.
2. Cook the lasagne sheets until al denté, 5-7 minutes. Drain & drizzle with olive oil.

3. Cut each pasta sheet in half so you now have 24 squares.

**Assembly:**

1. Lay the first pasta square into each muffin cup.

2. Add two tablespoons of bolognaise. Top each with a tablespoon of ricotta as well as some grated mozzarella.

3. Repeat the process by adding another pasta square, bolognaise, ricotta & finish off with more grated cheese.

4. Bake the lasagne cups in the oven for 15-20 minutes or until golden and melted on top.

5. Allow to cool for 5 minutes before serving.

6. Garnish each lasagne cup with a fresh basil leaf and ENJOY!!