



BRAAI LASAGNE

HEAT LEVEL 

Everyone's ultimate comfort food combined with everyone's favourite braai! A foodie dream come true!

20 Mins

4 - 6 Servings

INGREDIENTS

15 ml (1 Tbsp) cooking oil
800 g lean beef mince
1 large onion, coarsely chopped
2 x 400 g can diced tomatoes
125 ml (½ cup) Spur Braai-time Marinade
250 ml (1 cup) water
salt and freshly ground black pepper to taste
250 g dried lasagna sheets
375 ml (1½ cups) grated Cheddar or mozzarella cheese
3 x 200 ml sachets Spur Cheese Sauce

METHOD

- 1 In a braai skillet or pot, place the pot over hot coals and add the oil. Add mince and fry until colour changes and starting to brown.
- 2 Add onion and sauté for a few minutes until soft. Add tomatoes, Spur Braai-time Marinade, water, and seasoning. Bring to the boil, then simmer for about 20 minutes, or until sauce reduced slightly.
- 3 Start layering the lasagne sheets; add a layer of the mince mixture onto base of a braai dish, sprinkle grated cheese, followed by a layer of Spur Cheese Sauce and a layer of lasagna sheets.
- 4 Repeat until all the mince mixture is used, ending with a final layer of mince and Spur Cheese Sauce. Top the lasagna with a final layer of grated cheese and place over medium-to-hot coals. Allow to cook for 30 - 45 minutes, or until a skewer inserted tests that the pasta is soft and cooked.

VARIATIONS

Add 60 ml (¼ cup) Spur Durky Sauce for an extra bite to the mince.

