



**USE
IT UP™**



SAUSAGE & ONION LASAGNE



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Prep Time



Cooking Time



Serves

A recipe by OzHarvest

NEED

6 leftover sausages

A handful of cooked onions

A handful of tomatoes
(or leftover tomato pasta sauce)

1 cup cream

1 cup hard cheese
(e.g. cheddar, tasty cheese)

1 cup soft cheese (e.g. burrata, mozzarella)

6-8 lasagne sheets

This flavour packed dinner puts an Aussie spin on a classic Italian dish, turning your BBQ leftovers into a scrumptious lasagne!

HOW

1. Slice leftover sausages into bite-sized pieces.
2. If using fresh tomatoes, puree them with a stick blender or masher.
3. For layer one, spoon some of the tomato puree onto the base of a baking dish.
4. For the second layer place 2 sheets of lasagne on top.
5. For the third layer place sausage, onion, cheese, and cream.
6. Repeat the layers until everything is used up.
7. Finish by topping with cream and cheese.
8. Bake in the oven for 40 minutes at 180 degrees.
9. Enjoy!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**