

# Red Pepper and Zucchini Lasagna

5kg Mince  
4 red capsicums shredded  
9 Zucchini shredded  
3x Tofu  
2 cups plain flour  
1 cup butter  
1x 500g pkt grated cheese  
3 litres milk  
2x 420g cans tomatoes  
1x 500g jar tomato paste  
500 pkt penne pasta cooked  
2x box lasagna sheets

Brown mince add shredded zucchini & capsicum, tomatoes & paste sprinkle of garlic, curry & mixed herbs to taste cook threw stirring every now and then.

## White sauce

Melt butter then add flour till paste like form gradually add milk be careful not to let it go lumpy (use the whisk) while adding the milk stir until starts to thicken, then add the blended tofu.

The penne is for the babies so drain and layer pasta meat and white sauce in a white round dish sprinkle with cheese & place in of until needed

For the other room layer lasagna sheet into greased baking tray then meat the sheets meat again then top with white sauce and sprinkle with cheese

Cook in over on 180 for around 45-60min

