

Raciones para 1

1/2
Onion

1
Garlic clove

200 g
Minced beef

400 g
Chopped tomato tin

1
Bay leaf

1/2 teaspoon
Dried oregano

1/2 teaspoon
Dried thyme

50 ml
White wine

500 ml
Chicken or vegetable stock

6 sheets
Lasagna

2 tablespoons
Grated Parmesan cheese (optional)

Salt

Ground black pepper

Extra virgin olive oil

- 1 Peel and finely chop the onion and garlic clove.
- 2 Heat a little extra virgin olive oil in a saucepan and cook with a pinch of salt for 5-10 minutes over low heat.
- 3 Meanwhile, season the beef. Take small portions and make balls. Add to the casserole, increase the heat and brown the meat balls.
- 4 Add the chopped tomato, the bay leaf, the oregano and the thyme. Cook a couple of minutes before adding the wine. When the alcohol evaporates add the stock, bring to a boil and cook for 20 minutes.
- 5 Break the lasagna sheets into small pieces and add them to the casserole. Simmer for approximately 10 minutes or until the pasta is ready.
- 6 Add the parmesan cheese and stir. Add salt if necessary and serve with a little more oregano, thyme and ground pepper on top.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/sopa-de-lasana/>

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