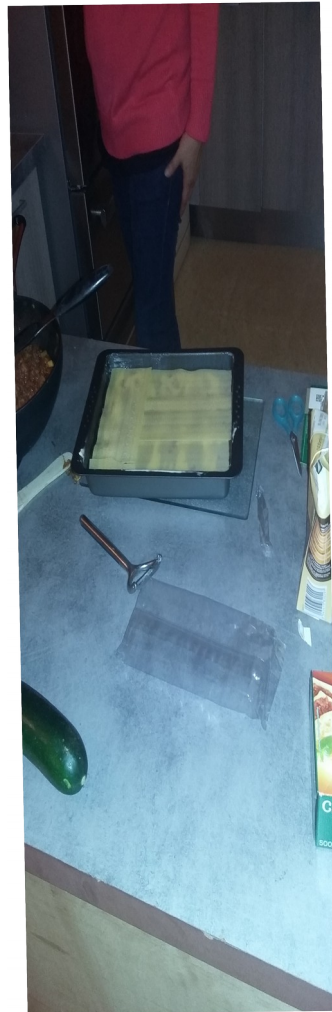


Zucchini lasagna

By Théo DAFFINI and Mathéo HORTA



Ingredients

1 packet of lasagna dough

600g of minced beef meat

1 zucchini

1 tin of peeled diced tomatoes

1 tin of tomatoes

1 shallot

butter, salt, pepper, parsley

breadcrumbs

500g béchamel sauce



Mix the onions and shallots.



Brown shallots and onions in butter



Put Salt and pepper in the meat.



Brown the meat with the shallot and onion



Add the diced peeled tomatoes and tomato paste with a little water.



Peel and cut the zucchini into cubes .



Add to the pan zucchini dice and
the mixture



Let it simmer on low heat for 15 minutes.



Preheat the oven Th6



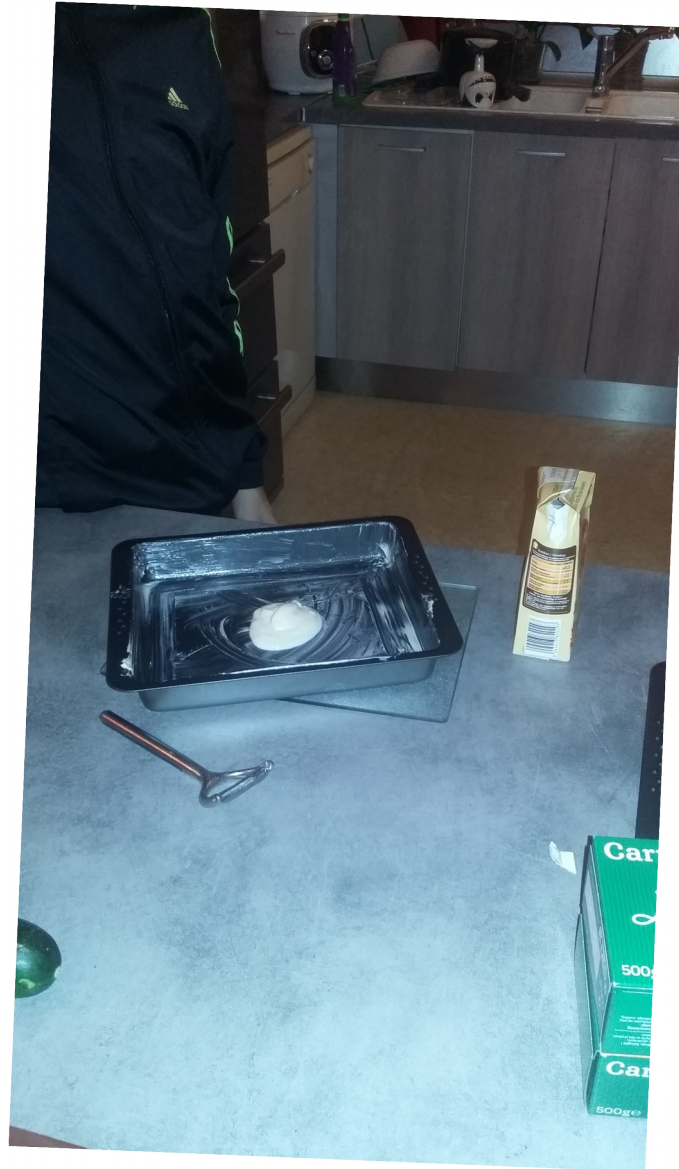
Add dehydrated parsley



Butter your dish .



1 layer of béchamel



1 layer of lasagna dough



1 sauce layer.



Finish with a layer of béchamel and cheese covered with dime - dusting of breadcrumbs.



PUT in the oven 20-25 minutes.



It's ready to be served !

