

This recipe features Saveur's Pomodoro Basil Mix.

INGREDIENTS

1 lb. (500 g.) ground beef or turkey

1 large eggplant, cut into ½" (1 cm) cubes

3 large, very ripe tomatoes cut in half

2 red peppers (capsicums), cut in $\frac{1}{2}$ " (1 cm) pieces

1 large brown onion, cut in half

4 garlic cloves or 1 Aussie Garlic clove

4 large zucchini, thinly cut lengthways

3 tsp. Saveur Onion Garlic Rub

1 14 oz. (400 g.) can diced tomatoes

3 tbsp. Pomodoro Basil Mix Saveur Seasoned Salt, to taste

2 tbsp. Tomato Paste

Cheese Sauce

3 tbsp. Youngevity Organic Salted Butter

2 tbsp. cornstarch (cornflour)

1.5 cups milk

2 cups cheese (like mozzarella or feta)

METHOD

- 1. Place eggplant, tomatoes, garlic, onion, and peppers on baking tray. Drizzle with oil of choice and toss in with ½ tbsp. of Pomodoro Basil Mix.*
- Cook at 350°F (180°C) for 15-20 minutes. Remove from oven, allow to cool, and dice.
- 3. While this is cooking, add oil to pan with 1 tsp. of Onion & Garlic Rub, ½ tbsp. Pomodoro Basil Mix, add beef and cook until browned. Once browned, add diced vegetables, Seasoned Salt, diced tomatoes, 1 tbsp. Pomodoro Basil Mix, 1 tsp. Onion & Garlic Rub, cover and allow to simmer till liquid is almost gone, about 1-2 hours. Add 2 tbsp. tomato paste.
- 4. To make cheese sauce: Add butter to saucepan with remaining Onion Garlic Rub and melt together. Add cornstarch, stir. Add milk and reduce heat to medium. Stir constantly. As sauce thickens, add 1 cup cheese, continue to stir till thick.
- 5. Start your lasagna with a layer of beef. Make a second layer by adding zucchini strips on top, then add a third layer of beef and sauce. Create a fourth layer of zucchini strips, then top with more sauce and cheese. Top with the remaining Pomodoro Basil Mix & bake at 340°F (170°C) for 40 minutes. Allow to cool slightly before cutting and enjoy with salad.
 - * Try macadamia oil. For a quicker cooking method, skip the oven and brown well on stovetop.





