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 ½" (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.*

2. 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.