

## Ingredients

1 onion  
1 garlic clove  
1 carrot  
1 x 10ml spoon oil – from school  
large can chopped tomatoes  
1 teaspoon mixed herbs  
1 tablespoon tomato puree  
200ml crème fraiche  
25g parmesan or cheddar cheese  
50ml milk  
6 lasagne sheets

## Large ovenproof dish



## Method

1. Prepare the ingredients:
  - peel and chop the onion;
  - peel and chop the garlic;
  - peel and slice the carrot;
  - grate the cheese.
2. Fry the onion, garlic and carrot in the oil until soft - about 4 minutes.
3. Add the tomatoes, herbs and tomato puree.
4. Pour in some water, just enough to cover the mixture, bring to the boil and then allow to simmer for 15 minutes with the lid on.
5. Blend the crème fraiche, half the grated cheese and milk together.
6. In an ovenproof dish or foil tray, spread some mixture in the bottom, cover with lasagne sheets and a little crème fraiche sauce. Repeat this, finishing with the sauce on top.
7. Sprinkle the remaining grated cheese on top and bake for 20 minutes- oven to 190° C or gas mark 5.