



Corned Beef Lasagna

Ingredients

- 2 tbsp Vegetable Oil
- 1 Toasted Garlic
- 1 Onion
- 1.5 cups Corned Beef
- 2 cups Tomato Sauce
- 16 oz Water
- 8 g MAGGI® Magic Sarap® 8g
- 0.5 tsp Ground Pepper
- 0.5 cup Brown Sugar
- 10 pcs Linguine
- 250 ml NESTLÉ® All Purpose Cream
- 0.5 cup Cheese

Instruction

1. Sauté garlic, onion and corned beef in oil. Pour tomato sauce and water. Simmer and season with MAGGI® Magic Sarap®, pepper and sugar.
2. Pour a ladleful of the sauce in a baking pan and place a layer of lasagna sheets. Assemble the rest of the sauce and lasagna sheets.
3. Drizzle NESTLÉ® All Purpose Cream and top with grated cheese. Cover with foil and bake in a 350°F oven according to manufacturer's instruction.
4. Remove aluminum foil and broil until top is golden brown. Set aside to rest for 10mins. Cut into serving portions, Transfer on a serving plate and serve.

Nutrition

Carbohydrates	52.97 g
Energy	485.59 kcal
Fats	19.78 g
Protein	23.14 g

105 Minutes

10 10 servings