



# RECIPE'S

REAL FARMERS, REAL BUTCHERS



## *Easy Camp Oven Lasagna*

### *Ingredients*

- 500g Sinclair's Beef Mince
- 1 Jar spaghetti sauce
- 1 tablespoon oil
- 1 chopped onion
- 1 tablespoon Italian spices
- 1 teaspoon garlic powder
- 3 cups mozzarella cheese
- ½ cup parmesan cheese
- 1 box oven ready lasagna noodles

#### Ricotta filling

- Approx. 450-500g ricotta cheese
- 2 eggs
- ½ cup parmesan cheese



### *Procedure*

- 1) At home you can mix up the ricotta filling and place in a plastic container. Prepackage the Italian spices and garlic needed in a baggie for the sauce.
- 2) Start 38 charcoal briquettes in a charcoal chimney or just use natural coals from fire.
- 3) At camp, brown the beef mince in a large pan with the cooking oil. Add the onion and cook until translucent. Add the sauce and spices. Simmer for 15 minutes over medium heat.
- 4) To assemble spray the Camp oven with cooking spray.
- 5) Spread a thin layer of mince sauce on bottom.



# RECIPE'S

REAL FARMERS, REAL BUTCHERS



- 6) Add a layer of the noodles, breaking to fit the pan.
- 7) Spread with a layer of ricotta cheese mixture.
- 8) Top with a layer of mince sauce.
- 9) Add a layer of mozzarella cheese.
- 10) Repeat 2 more times. Top with the parmesan cheese. (leave last layer of mozzarella cheese until last 15 minutes of cooking time.)
- 11) Add lid to Camp oven. Add 17 coals to the bottom of fire pit.
- 12) Place Camp Oven on top. Add 21 coals around the outside of the lid.
- 13) Cook for 45 minutes. Remove lid carefully. Add last layer of mozzarella cheese. Replace top. Cook another 15 minutes.
- 14) Let set 10 minutes before serving.