

Basque-style lasagne



2 people

10 min preparation time

25 min cooking time

All ingredients

- 1 tin (380 g)** [la belle-loise Basque-style tuna soup](#)
- 6** sheets of lasagne
- 200 g** béchamel sauce
- 15 g** grated cheese

Steps

- 1- Preheat the oven to 200°C.
- 2- Mix the béchamel sauce with the soup.
- 3- Put some of the mixture in the bottom of a small lasagne dish, then alternate a sheet of lasagne and a layer of mixture, ending with a layer of mixture sprinkled with grated cheese.
- 4- Bake for 25 minutes at 200°C.
- 5- Serve hot with a green salad.