



We're still working our way through the 59p 500g of Sauerkraut from the local Continental shop and this certainly was a good way of using some of it!

Ingredients:-

500g of Minced Beef
1 Onion, diced
100g of Mushrooms, sliced
½ a Small Cabbage, shredded
½ Tbsp of Fennel / Caraway Seeds
100g of drained Sauerkraut
1 Bay Leaf
1 Tsp of Dried Thyme
½ Tsp of Dried Oregano
½ Tsp of Paprika
½ Tsp of Salt
¼ Tsp of Black Pepper
100g of Soup Cream
½ a Pack of Thick Rice Noodles
5 Tbsp of Margarine
Oil to fry
Fresh Parsley to garnish

Method:-

- (1) In a large frying pan heat a little Oil and 3 Tbsp of Margarine.
- (2) Fry the Mushrooms until softened.
- (3) Remove and set aside.
- (4) Add a little more Oil and the remaining 2 Tbsp of Margarine and fry the minced Beef until browned.
- (5) Remove and set aside with the Mushrooms.
- (6) Add the Onions and fry until softened.
- (7) Add in the Cabbage, Fennel Seeds and cook until the Cabbage has softened.
- (8) Return the Beef and Mushrooms and season with Salt & Pepper.
- (9) Stir in the Oregano, Paprika, Thyme and Bay Leaf and allow to simmer for 10 minutes.
- (10) Stir in the Sauerkraut and 50ml of Sour Cream and allow to simmer for a further 10 minutes.
- (11) Cook the Noodles according to the packet instructions and drain.
- (12) Serve the Lazanki over the Noodles and garnish with the remaining Soup Cream and Parsley.
Remember to find and remove the Bay Leaf!

We really enjoyed this recipe. But next time we might reduce the amount of Oil / Margarine as we found it a little greasy for our taste.