## Basque-style lasagne



2 people 10 min preparation time 25 min cooking time

## **All ingredients**

1 tin of 380g la belle-loise Basque-style Tuna soup6 sheets of lasagne200g béchamel sauce15g 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