

# 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 soup  
**6** sheets of lasagne  
**200g** béchamel sauce  
**15g** 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