# **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