



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.