



False lasagna with tomato sauce, citrus and creamy cheeses

Ingredients

200 g of green lasagna 100 g of bacon 100 g cream cheese 1/2 Cirio Passata Rustica 1/4 onion 1 tablespoon chopped parsley 1 orange 1 lemon basil olive oil salt

Preparation

1. Break the sheets of lasagna and dip it in boiling water
2. Cut the bacon and onion into cubes and put to fry in a pan
3. Add the Cirio Passata
4. Cut cream cheese into cubes
5. Add the basil sauce
6. Scratch orange zest and lemon combine with chopped parsley
7. We alternate in plate one sheet of lasagna and sauce
8. Finally add the citrus

