

### Lasagna with White Sauce

1 lb ground beef, extra lean (I will use ground turkey)  
1 large onion -- chopped  
1 can tomatoes -- (14 1/2 oz) chopped with liquid  
2 Tbsp tomato paste  
1 beef bouillon cube  
1 1/2 tsp Italian seasoning  
1 tsp salt  
1/2 tsp pepper  
1/4 tsp cayenne pepper (may omit)

### WHITE SAUCE:

2 Tbsp butter or margarine  
3 Tbsp flour  
1 tsp salt  
1/4 tsp pepper  
2 cups milk  
1 1/2 cups mozzarella cheese -- shredded & divided  
10 lasagna noodles -- uncooked (10 to 12)

In large pan, cook meat and onion until meat is browned and onion is tender; drain. Add tomatoes, tomato paste, bouillon and seasonings. Cover and cook over medium heat for 20 minutes, stirring occasionally.

Meanwhile melt butter in saucepan. Stir flour, milk, salt and pepper together and gradually add to butter. Stir constantly, bringing to a boil. Reduce heat and cook for 1 minute. Remove from heat and stir in half of the cheese; set aside. Pour half of the meat sauce into an ungreased 13x9x2 inch baking dish. Cover with half of the lasagne noodles. Cover with remaining meat sauce. Top with remaining noodles. Pour white sauce over noodles. Sprinkle with remaining cheese. Cover and bake at 400° for 40 minutes or until noodles are done.