

SEAFOOD LASAGNA



东方快厨
Chef Express



Ingredients

- Corniche Chef Express Seafood Curry Paste - 1 packet
- Prawns – 100g
- Squid – 100g
- Fish fillet – 100g
- Minced Beef – 200g
- Pasta (rectangles) – 8-10 pieces
- Cheddar Cheese – 50g
- Mozzarella Cheese – 100g
- Onion – 1 no. (chopped)
- Cooking Oil – 10mL

Method

1. Heat oil in pan and fry onions and minced beef until semi cooked. Add Corniche Chef express Seafood Curry Paste.
2. Add in all seafood and fry till semi cooked.
3. Soak pasta in water till soft.
4. In rectangular aluminium tray, put a layer of filling with cheddar cheese followed by seafood. Cover with pasta and repeat the same process for 5 layers.
5. Top with cheddar and mozzarella cheese and bake in oven at 180°C for 20-25 minutes.