



Sunset
Gourmet
FOOD COMPANY INC.

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Cheese and Bacon Lasagna

1 large onion, diced

1 pkg. Sunset Gourmet's Cheesy Bacon Cheddar Dip Mix

1 - 28 oz. can diced tomatoes

1 Tbsp. Sunset Gourmet's Oh! So Garlic

1 pkg. of bacon, cooked and chopped (put aside $\frac{1}{4}$ - $\frac{1}{2}$ cup of bacon for top of lasagna)

2 $\frac{1}{2}$ cups milk

$\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup flour

$\frac{1}{4}$ cup Parmesan cheese

2 cups shredded cheese

1 box oven ready Lasagna Noodles

In a bowl, mix together diced onion, Cheesy Bacon Cheddar Dip mix, diced tomatoes, Oh! So Garlic and cooked bacon (remember to keep $\frac{1}{4}$ - $\frac{1}{2}$ cup of bacon for top of lasagna).

In a separate bowl mix together milk, butter and flour. Microwave for 3 minutes, whisking every 1 minute (there may be small lumps you will have to strain out). Add Parmesan cheese and mix together.

In a rectangular dish spread approximately $\frac{1}{4}$ of tomato/bacon mixture over bottom. Lay oven-ready lasagna noodles over mixture, then add half of same mixture, then another layer of noodles. Add rest of tomato/bacon mixture, then third layer of noodles. Pour over top, milk, butter, flour cheese mixture. Sprinkle 2 cups of shredded cheese and bacon that was put aside over-top. Cover with foil and cook at 400 F for 45 minutes. Remove foil and cook another 10 minutes. Let sit for 10-15 minutes, then serve.

This recipe can also be frozen. Cover the uncooked lasagna with foil and place in XL freezer bag. Freeze. When ready to cook, thaw in fridge over night, or for 4-6 hours through the day. Keep foil on and cook as per instructions above.

Recipe Submitted by Susan Coish - Moncton, NB - Thank you!

- CHEESY BACON CHEDDAR DIP MIX
- OH! SO GARLIC