

224. Greek Lasagna (Pastitsio)

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-style-lasagna-recipe>

Ingredients:

- 1 box elbow pasta cooked according to directions and drained, I used gluten free noodles
- meat sauce recipe below
- bechamel sauce recipe below
- 1 tablespoon olive oil
- 1 onion small, chopped fine
- 3 tablespoons tomato sauce you can use paste, I just did not want to waste the rest of the can
- 6 cloves garlic minced
- 2 teaspoons dried oregano
- 2 teaspoons ground cinnamon
- 1 1/2 pounds lean ground beef
- 1/2 cup red wine
- 15 ounces tomato sauce I used my 3 tablespoons above out of this can
- 1/2 cup Parmesan cheese you can use Romano cheese too
- 5 tablespoons butter
- 1/2 cup flour use brown rice flour for a gluten free version
- 3 cloves minced garlic
- 3 cups milk
- 2 cups heavy cream
- 1 1/2 cups grated romano cheese
- 3 large eggs
- 1/3 cup plain greek yogurt