



VEGETABLE LASAGNE

Serves 2-3

Ingredients

- 2 tablespoon oil
- 1 onion cut into small wedges
- Selection of vegetable, e.g. peppers, aubergine, courgettes, tomatoes, mushrooms
- 350m passata
- 200 gm ready-cooked lasagne sheets
- 6 large tbsp half-fat crème fraiche
- 2 tbsp grated cheddar or parmesan

Method

1. Heat oven to 190C/fan 170C gas 5
2. Toss oil and vegetables together and roast in a large shallow tin for 35 minutes until cooked
3. Then build your lasagne by putting a layer of roasted vegetables into a medium-size baking dish, pour some passata and cover with a layer of lasagne sheets. Repeat layers to use up all the roasted vegetables and passata finishing with lasagne sheets
4. Then put the crème fraiche on top of the dish making sure it is all covered
5. Sprinkle with cheese
6. Return to oven for 25 minutes until lasagne heated through and the top is golden and bubbling.

