

Slow Cooker Vegetable Lasagne



Ingredients:

- 1tbsp oil
- 2 onions, sliced
- 2 garlic cloves, chopped
- 2 courgettes, diced
- 1 red and 1 yellow pepper, deseeded and roughly sliced
- 400g can tomatoes
- 2tbsp tomato purée
- 2tsp vegetable stock
- fresh basil, chopped
- 1 aubergine, sliced across length or width for maximum surface area
- 6 lasagne sheets (105g)
- 125g buffalo mozzarella, chopped

Method:

1. Heat 1tbsp oil in a pan and fry onions and garlic cloves until softened
2. Add the 2 courgettes, peppers, chopped tomatoes, tomato purée, vegetable stock and basil.
3. Stir well and cook for 5 mins
4. Lay half the slices of aubergine in the base of the slow cooker and top with 3 sheets of lasagne.
5. Add a third of the mixture, then the remaining aubergine slices
6. Add three more lasagne sheets
7. Add the remaining vegetable/tomato mixture
8. Cover and cook on high for 2½ - 3 hours
9. Turn off the slow cooker
10. Scatter the cheese over the vegetables
11. Cover and leave for 10 mins to settle and melt the cheese

