

# WHATS COOKING? A ROASTED VEGETABLE LASAGNE



## INGREDIENTS



PRE-COOKED DRIED LASAGNE SHEETS	3
BECHAMEL SAUCE	1/8 pt
CHEDDAR CHEESE	20g
PLUM TOMATOES	4
BASIL	1 pinch
OREGANO	1 pinch
AUBERGINE	1/2
COURGETTE	1
RED ONION	1/2
YELLOW PEPPER	1/2
RED PEPPER	1/2
OLIVE OIL	A drizzle
LO SALT AND BLACK MILL PEPPER	To season



## COOKING

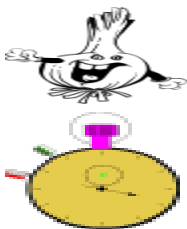
- 1) ♦ PREPARE THE BECHAMEL SAUCE AND ADD THE GRATED CHEESE
- 2) ♦ PLACE THE FINELY DICED PLUM TOMATOES IN A PAN
- 3) ♦ ADD A LITTLE WATER AND THE BASIL , COOK AND STIR TO A PASTE
- 4) OIL A BAKING TRAY
- 5) ♦ SLICE THE AUBERGINE, COURGETTE, ONION AND PEPPERS
- 6) PLACE ONTO THE OILED BAKING TRAY, BAKE AT 1800C FOR 20 MINS
- 7) TRAY A LAYER OF VEGETABLES, LASAGNE, TOMATO SAUCE, LASAGNE, VEGETABLES, TOMATO SAUCE, LASAGNE, BECHAMEL SAUCE
- 8) ♦ BAKE AT 1800C FOR 20 MINS UNTILL COOKED, AND SERVE

## HOW MUCH WILL IT MAKE

2 PORTIONS

## HOW LONG WILL IT TAKE

40 MINS TO PREPARE, 20 MINS TO BAKE



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