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Vegetarian Lasagne

Seriously the best veggie lasagne!

Serves 6

INGREDIENTS

- 3 red peppers, cut into large chunks
- 2 aubergines, sliced (5mm thick)
- 8 tbsp olive oil, plus extra for dish
- 300g lasagne sheets
- 125g mozzarella
- handful of cherry tomatoes, halved

For the tomato sauce:

- 1 tbsp olive oil
- 2 onions, finely chopped
- 2 garlic cloves, sliced
- 1 carrot, roughly chopped
- 2 tbsp tomato purée
- 200ml white wine
- 2 x 400g cans chopped tomatoes
- 1 bunch of basil, leaves picked

For the white sauce:

- 85g butter
- 85g plain flour
- 750ml milk

Tomato sauce: heat olive oil in a saucepan. Add onions, garlic and carrot. Cook for 5-7 minutes over a medium heat. Turn up the heat a little and stir in the tomato purée. Cook for 1 minute, pour in the white wine, then cook for 5 minutes until this has reduced by two-thirds. Pour over the chopped tomatoes and add the basil leaves. Bring to the boil then simmer for 20 minutes. Leave to cool then whizz in a food processor.

White sauce: melt butter in a saucepan, stir in plain flour, cook for 2 minutes. Slowly whisk in milk, bring to the boil, stir. Turn down heat, cook until sauce starts to thicken.

Heat oven to 200°C/180°C fan. Lightly oil a baking tray and add peppers and aubergines. Toss, season well, roast for 25 minutes.

Reduce oven to 180°C/160°C fan. Lightly oil an ovenproof dish. Arrange a layer of vegetables on the bottom, then pour over a third of the tomato sauce. Top with a layer of lasagne sheets, drizzle over a quarter of the white sauce. Repeat until you have three layers of pasta. Spoon the remaining white sauce over the pasta, then scatter mozzarella and cherry tomatoes. Bake for 45 minutes until bubbling and golden.