

# Roasted vegetable lasagne

Makes 4 small or 1 large lasagne



Adapt the vegetables according to availability and seasonality.

## Ingredients (allergens in bold)

For the vegetable sauce:

- 2 yellow peppers – cut into 2cm chunks
- 2 red peppers – cut into 2cm chunks
- 2 courgettes – cut into 2cm chunks
- 2 red onions – cut into 2 cm chunks
- 2 tablespoons olive oil
- 2 garlic cloves – peeled and crushed
- 400g fresh or canned chopped tomatoes
- 200g dried or fresh **lasagne sheets**
- ground black pepper

For the white sauce:

- 50g **plain flour**
- 50g **butter**
- 600ml **milk**
- ground black pepper
- 75g **Parmesan or Cheddar cheese** – grated

## Method

1. Heat the oven to 220°C/Gas 7.
2. Place the prepared vegetables, olive oil and garlic in a roasting tin and roast for 20-25 minutes until they are slightly crisp at the edges.
3. Place the roasted vegetables in a mixing bowl and add the canned tomatoes and ground black pepper. Mix together.
4. Make the white sauce by putting the milk, butter and flour into the small saucepan. Place over a medium heat and whisk until the sauce boils and thickens. Continue to heat for a further minute whisking continuously, then remove from the heat.
5. Place a layer of roasted vegetables then lasagne sheets followed by white sauce in the ovenproof dish. Continue to layer but finishing with white sauce on top.
6. Sprinkle with grated cheese and bake for 20-25 minutes until bubbling and golden-brown.



## Equipment

- sharp knife
- chopping board
- garlic crusher
- can opener
- large saucepan
- grater
- wooden spoon
- tablespoon
- measuring jug
- balloon whisk
- mixing bowl
- 1 large or 4 small ovenproof dishes

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## Recipe notes and tips

- The fat content can be lowered by using skimmed milk and reduced fat Cheddar cheese.
- The sauce can be made with plant-based milk alternatives.