Roasted Vegetable Lasagna
RECIPE

Roasted Vegetable Lasagna

Cook	60 mins
Prep	20 mins
Makes	4 servings

This healthy twist swaps beef for butternut pumpkin to give a tasty lasagne that’s suitable for vegetarians.

INGREDIENTS

- 500 g butternut pumpkin, peeled & cut into 2 cm chunks
- 1 red onion, cut into wedges
- 1 red capsicum, deseeded and cut into chunks
- 1 yellow capsicum, deseeded and cut into chunks
- 2 tbsp olive oil
- Salt and freshly ground black pepper
- 12 cherry tomatoes, cut in half
- 6 lasagne sheets (weighing about 100 g)
- 75 g grated mozzarella cheese
- Chopped fresh dill or parsley, to garnish
- DOLMIO® Thick Tomato Lasagne Sauce 505 g
- DOLMIO® Bechamel Lasagne Sauce 490 g

COOK'S TIPS

Note: Make sure that you choose lasagne sheets that don't need pre-cooking (most varieties are ready-to-use). You can buy pre-prepared butternut squash to save time - just check your local supermarket's vegetable section.

EXPERIMENT: Try using different vegetables -sweet potato, eggplant, carrots, zucchinis, leeks and mushrooms. If you like, use grated cheddar cheese as an alternative to mozzarella.

METHOD

1. Pre-heat the oven to 190°C (fan 170°C). Put the butternut pumpkin, red onion and

capsicums into a large roasting tin and add the olive oil and seasoning, tossing to coat. Roast for 25-30 minutes, turning once, until the vegetables are tender. Add the cherry tomatoes, then stir in the DOLMIO® Thick Tomato Lasagne Sauce.
2. Tip half the vegetable mixture into a large rectangular baking dish, measuring about 26 cm x 20 cm. Arrange 3 lasagne sheets on top, then spread half the Dolmio® Bechamel Lasagne Sauce over them. Repeat the layers, then sprinkle the grated mozzarella evenly over the surface.
3. Bake for 30-35 minutes, until cooked and golden brown. Allow to stand for a few minutes, then serve, garnished with a few basil leaves.

MORE RECIPES LIKE THIS

Mexican Tortilla Lasagne

Cooking time

45 mins

Prep time

20 mins

One Pot Spicy Arrabbiata Linguine

Cooking time

15 mins

Prep time

5 mins

Seven Vegetable Pork Bolognese

Cooking time

30 mins

Prep time

20 mins

DOLMIO® Shepherds Pie

Cooking time

30 mins

Prep time

25 mins

Source URL: *https://www.dolmio.com.au/recipes/roasted-vegetable-lasagna*