

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.

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#### **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

#### **PRODUCTS USED**



Dolmio Lasagne Bechamel Sauce 490g

#### See details



Dolmio Thick Tomato Lasagne Sauce 505g

See details

#### 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**

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. 2
  - Tip half the vegetable mixture into a large rectangular baking dish, measuring about  $26 \text{ cm} \times 20 \text{ cm}$ . 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. 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.

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#### **Mexican Tortilla Lasagne**

Cooking time

45 mins

Prep time

20 mins

See details



### **One Pot Spicy Arrabbiata Linguine**

Cooking time

15 mins

Prep time

5 mins

See details



### Seven Vegetable Pork Bolognese

Cooking time

30 mins

Prep time

20 mins

See details



## **DOLMIO® Shepherds Pie**

Cooking time

30 mins

Prep time

25 mins

See details

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