

Veggie Lasagna

RECIPIE



Shopping List



Large bag of met-free mince



1 tbsp olive oil



1 diced onion



2 crushed garlic cloves



1 diced pepper



1 diced carrot



1 tin chopped tomatoes



1 small carton passata



1 tbsp tomato puree



2 tbsp red pesto



1 tsp dried mixed herbs



1 veg stock cube



6 lasagne sheets



25g plain flour



25g butter



300ml milk



100g grated cheese



1.

Preheat oven to 180 degrees fan and chop up the onion and carrot and add to frying pan along with the olive oil. Cook for 5 mins and then add in the chopped pepper and crushed garlic gloves and cook for a further 2 mins.



2.

Add in bag of meat-free mince, mixed herbs & tomato puree and cook for further 3 mins. Then add in tin of chopped tomatoes, red pesto, passata and crumble in the vegetable stock cube. Mix well and leave to simmer whilst you start the béchamel sauce.



3.

In a separate pan melt the butter and flour together until combined. Stir with a whisk. Slowly start adding in the milk bit by bit until it thickens to the correct consistency. Then add in a handful of grated cheese until it melts.



4.

Now we layer! Start by adding a layer of the mince mixture in the bottom of a rectangular ovenproof dish, then add 3 lasagne sheets and a few spoonfuls of the bechamel sauce. Repeat this process again and then sprinkle on more grated cheese.



5.

Bake in the oven for about 30 mins until it goes golden brown and the pasta sheets are cooked through. Serve on its own or with garlic bread, salad or vegetables and enjoy!

