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by ewfood

Vegetarian Lasagne



Ingredients

1 pack lasagna
1fl oz. olive oil
1 onion, chopped
3 cloves garlic, crushed
1 red pepper, diced
1 pkt. button mushrooms, sliced
1 courgette, diced
1 can chopped tomatoes
4fl oz. white wine or vegetable stock
2 oz. fresh chopped parsley
0.5 oz. dried basil
1 pkt. ricotta cheese
2 eggs
Salt and pepper to taste
4 oz. parmesan cheese, split
broccoli, chopped
1lb. mozzarella cheese, sliced

Preparation

1. Preheat the oven to 180°C
2. Heat up the olive oil in the pan and brown the onions.
3. Add the other vegetables and sauté until softened
4. Add the chopped tomatoes and wine or stock and reduce the heat to a simmer
5. Add the herbs and seasoning and leave to simmer for 10 to 15 minutes
6. Boil the pasta sheets as per the instructions on the packet
7. In a bowl mix the ricotta cheese, eggs, ½ cup parmesan cheese and season
8. To make the lasagna put a little of the vegetable mixture at the base of the oven proof dish that you are using.
9. Add a layer of pasta, then a layer of mozzarella and finally a layer of vegetables.
10. Repeat until the ingredients are finished
11. Finish with a layer of vegetables at the top and sprinkle the remaining half cup of parmesan over
12. Cover with foil and bake for 15 minutes

13 Then uncover and bake for an additional 10-15 minutes

14 Serve with a sprig of fresh parsley and a refreshing glass of Chardonnay.

Cooks Note