



Posted on 17 September 2012

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
