



Vegetable Lasagne

List of ingredients

1 tablespoon oil
4 leeks
2 red onions
1 bunch silverbeet or spinach
350g cottage cheese
1 tin pasta sauce
1 tin crushed tomatoes
1 packet instant lasagne
Salt and pepper
Grated cheese

Feeds 4 people.

Tip:

You can add other vegetables to this mix if desired.

How to cook the dish

1. Preheat your oven to 180°C.
2. Heat a large pan and add olive oil. Add the leeks and red onions and fry slowly, until soft – about 10 minutes.
3. Add the chopped silverbeet or spinach and briefly cook until wilted down. Set aside to cool slightly, then drain off any excess liquid in the pan. Mix cottage cheese into the leek mixture and season with salt and pepper.
4. Mix the tomatoes with the pasta sauce and spoon $\frac{1}{4}$ of it into the base of square or rectangular oven dish and cover with a layer of lasagne sheets.
5. Spread half the leek mixture over the lasagne, then add $\frac{1}{3}$ of the remaining tomato sauce. Repeat with more lasagne sheets, leeks and $\frac{1}{2}$ the remaining tomato mixture. Finish with a final layer of lasagne sheets, then spread the rest of the tomato mixture over the top.
6. Top with grated cheddar cheese and bake about 30 – 45 minutes until golden brown on the top.