

Seasonal Vegetable Lasagne

Ingredients

Extra virgin olive oil

1 onion

1 tin of chopped tomatoes

3 cups of chopped seasonal vegetables (chard, spinach, broccoli, beans, peas, rocket)

500g grated tasty cheese

6 lasagne sheets (made from pasta dough recipe)

Pepper

Salt

A handful of herbs

Method

1. Make the pasta sheets as per dough recipe and set aside to dry.
2. Chop and dice the onion
3. Warm a pan and add a few drops of oil. Add the onion to the pan.
4. Add the chopped seasonal vegetables, salt and pepper and cook over low heat until cooked through and is soft.
5. Add the tomatoes and simmer gently for 5 – 10 minutes.
6. Add a few drops of water into the base of the lasagne pan
7. Lay 2 sheets of pasta into the bottom and top with 1 cup of the vegetable mixture. Sprinkle some cheese over the vegetables.
8. Repeat step 7 two more times until all of the pasta and mixture has been used.
9. Place in the oven at 180° for 40 minutes or until brown and bubbling.