TATUA
Specialised Dairy

Roasted Vegetable Lasagne

Ingredients

1 red onion, sliced
1 red and 1 yellow pepper, sliced
400g pumpkin, peeled and cut into 1cm thick slices
1 small eggplant, cut into 1cm thick slices
2 courgettes, sliced lengthwise
1-2 Tbsp olive oil
525g jar tomato based pasta sauce
¼ cup chopped fresh basil
400g Tatua Cheese Sauce
3 large sheets fresh lasagne
½ cup grated mozzarella cheese
¼ cup grated parmesan cheese
Salt & pepper

Method

1. Preheat the oven to 220°C.
2. Place the vegetables in a single layer in a roasting dish lined with baking paper. Drizzle with olive oil and roast for 20 minutes until the vegetables are golden and just tender. Remove from the oven.
3. Reduce the oven temperature to 180°C.
4. Combine the jar of pasta sauce and the chopped basil.
5. Lightly grease a 2 litre capacity rectangular baking dish. Add a sheet of lasagne. Drizzle with 1/3 of the tomato mixture. Top with 1/3 of the vegetable mixture and 1/3 of the Tatua Cheese Sauce.
6. Repeat twice, ending with a layer of cheese sauce. Top with mozzarella cheese and parmesan.
7. Bake in the preheated oven for 50-60 minutes, or until the top is golden brown and bubbling.
8. Allow to rest for 5 minutes before serving. Serves 6