

# Roast Vegetable Lasagne



## Recipe By Jaxters

**Ref:** 773

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Vegetarian

**No of Portions:** 6

## Ingredients & Prep

350 g Fresh lasagne sheets  
150 g Parmesan cheese grated  
2 Aubergine cut into 8mm slices  
2 Red sweet pepper cut into strips  
2 Courgette cut into 5 mm slices  
1 Red onion sliced  
2 tsp Garlic paste  
1/2 tsp Freshly ground black pepper  
1/4 tsp Salt  
3 tbsps Olive oil

### Tomato sauce

300 ml Tomato Passata  
125 ml Water  
1/2 Onion chopped  
1 Garlic clove grated  
1 tbsp Tomato puree  
1 tbsp Fresh basil chopped  
1 tsp Fennel seeds crushed  
1/2 tsp Chilli flake (optional)  
1 tsp Caster sugar  
1/2 tsp Freshly ground black pepper  
1/4 tsp Salt

### White Sauce

350 ml Full fat milk  
100 ml Double cream  
100 g Cream cheese  
50 g Butter unsalted  
25 g Plain flour  
1 Veg stock cube or gel pot  
1/2 tsp Freshly ground black pepper

## Suggestion & Tips

If you have a pasta machine you can make your own lasagne pasta sheets

## Method

**Step 1** - Pre-heat oven to 200°C fan.

**Step 2** - In a bowl add oil, salt, black pepper & garlic paste & mix, then add Aubergine, Sweet Pepper & Courgette slices, red onion & coat with the oil, tip veg into a baking tray & roast for 20 to 25 mins until soft & browned on the edges, stir around halfway through cooking.

**Step 3** - Make the tomato sauce, place onion & olive oil in the same frying pan over a med heat, stir & cook onion until soft, then add garlic & cook for a one more minute, then add passata, water, sugar, tomato puree, crushed fennel seeds chilli flakes if used, sugar, salt & pepper, bring to a simmer & cook for 2 mins stirring all the time, when done set aside.

**Step 4** - Make the white sauce, add butter & flour into a saucepan over a med heat & cook until it bubbles, then slowly add the milk using a whisk to mix in, when all in add cheese, cream, stock cube & pepper, bring to a slow boil & cook out for 1 minute & set aside.

**Step 5** - Take a baking dish & add a thin layer of the tomato sauce, then place a layer of pasta sheets over the top, then layer a 1/3 of white sauce over the top, then a 1/3 of the roast on top then another pasta sheet layer then 1/2 the tomato sauce & 1/3 of the veg, next layer of pasta sheet then last 1/3 of the veg & tomato sauce, then a final layer of pasta then the rest of the (2/3rds) of the white sauce over the top, sprinkle over parmesan cheese & bake for about 25 mins or until golden brown on top.