

Vegan Roast Vegetable Lasagne



Recipe By Jaxters

Ref: 774

Heading: Pasta

Cuisine: Italian

Food Type: Vegan

No of Portions: 4

Ingredients & Prep

300 g Vegan lasagne sheets
150 g Vegan Parmesan grated (optional)
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 tbsp Olive oil

Tomato Sauce

300 ml Tomato Passata
125 ml Water
1/2 Onion chopped
1 tsp Garlic paste
1/2 tsp Freshly ground black pepper
1/4 tsp Salt
3 tbsp Olive oil

White Sauce

500 ml Soy or almond milk
4 tbsp Olive oil
2 Flour
1/2 Onion chopped
1 Bay leaf
1/4 tsp Salt
1/4 tsp Freshly ground black pepper

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 milk, bay leaf & onion to a saucepan over a med heat & cook until a simmer, take off the heat & allow to cool & infuse for 10 mins, pour milk into a jug through a sieve to remove bits, clean saucepan then add oil & flour, place over a med heat, when mixture starts to boil add infused milk, salt pepper & whisk to a smooth sauce, simmer for 1 minute, then set a side.

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 vegan parmesan cheese if used & bake for about 25 mins or until golden brown on top.

Suggestion & Tips

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