



Full on Veggie Lasagne

Ingredients

- 2 tbsp vegetable oil
- 1 onion, peeled and chopped
- 400g peeled butternut squash, diced into 1 cm chunks
- 225g peeled carrot, diced into 1 cm chunks
- 100g red split lentils
- 500ml hot vegetable stock
- 3 large garlic cloves, peeled and roughly chopped
- 1 medium sized courgette, washed and grated
- 1 tbsp mixed dried herbs
- 2 tbsp double concentrate tomato puree
- 2 tbsp marmite
- 400g can chopped tomatoes

For the pasta

- 9 lasagne sheets

For the sauce

- 40g butter or margarine
- 40g plain flour
- 400 ml semi-skimmed milk
- 200g mature Cheddar cheese, grated



Sally's Tips

"You can freeze the lasagne in the dish at step 7 before putting it back into the oven for the final bake."

Make it Vegan Replace the butter or margarine with plant based butter or margarine. Replace the milk with almond milk and the cheese with Vegan Cheddar."

Preparation time

40
mins

Cooking time

1h-10
mins

Step 1.

Preheat the oven to 200°C, 180°C Fan, Gas Mark 6.

Step 2.

Take a large roasting pan and throw in the onions, butternut squash and carrots.

Drizzle with the oil, season and toss well, making sure the vegetables are coated.

Roast for 20 minutes.

Step 3.

Meanwhile, prepare the red split lentils. Place them in a saucepan with the vegetable stock and garlic. Stir and bring to the boil.

Stir again and then reduce the heat and simmer for 15 minutes with the lid on.

Step 4.

While that's simmering, make the sauce.

Place the butter and milk in the saucepan. Sprinkle the flour over and turn on the hob. Use a whisk to work the sauce ingredients as they will come together and the sauce will thicken quickly.

Keep stirring the sauce as it thickens and then turn the heat off. Using a wooden spoon, stir in 175g of the Cheddar and season well.

Step 5.

Drain any excess liquid from the lentils and add the roasted vegetables to the saucepan with the grated courgette, mixed

herbs, tomato puree, marmite and tinned tomatoes.

Simmer, uncovered for 5 minutes.

Step 6.

Spoon a little of the veggie mix on the base of a 2.2 litre ovenproof dish.

Lay three lasagne sheets over and then spoon half the cooked veggie mix over.

Spread out to level the mixture and then top with another 3 sheets. Spoon the remaining mixture over and top with the last 3 lasagne sheets.

Step 7.

Spoon the cheese sauce over the sheets and make sure the sauce is covering the last layer of pasta.

Scatter the remaining Cheddar cheese over the sauce. Bake for 25 to 30 minutes or until bubbling and golden.

