



Vege Lasagne

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3/4 cup red lentils
- 1 can tomatosflour
- 50 grams butter
- 1 cup of cheese
- 500 mls Milk
- 1 large zucchini / courgette, sliced thinly
- 2 handfuls of spinach / some kind of leaves
- 2 cloves garlic
- dried lasagne sheets
- black pepper
- salt
- olive oil

Instructions

1. Ok, so we need two saucepans and a dish for the lasagne. Line the lasagne dish lasagne sheets.
2. in one saucepan, blend the can of tomatos with a stick blender / seive them, and add the lentils. Cover and simmer until the lentils are cooked.
3. Lets do the other sauce! In another saucepan, melt 60 grams butter, and stir through 5 tablespoons of flour. This is a roux, the base for a white sauce.
4. Add milk gradually while stirring. It will thicken to form a sauce. When its a good consistancy, add the cheese and finely minced garlic and some black pepper. Good, thats ready now.
5. So you have two sauces? Lets make the lasagne. First, put half the lentil / tomato sauce ontop of the first layer of pasta, and cover with another layer.

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6. Add half the white sauce, the thinly sliced zucchini, and the leaves.
 7. Add another layer of pasta, and top with the rest of the tomato / lentil sauce
 8. Add the final layer of pasta, and top with the white sauce. You may want to add more cheese on top and some more black pepper.
 9. Bake in the oven until golden brown (around half an hour)