

Less than 1 hour

Serves 4

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Ingredients:

Roasted vegetables:

- 3 bell peppers (colour of choice)
- 2 large brinjals
- 1 packet (300g) baby marrows
- Glug olive oil
- Dried origanum, for seasoning
- Salt and milled pepper
- ½ cup (125ml) grated parmesan cheese

White sauce:

- ⅓ cup (80ml) butter
- ⅓ cup (80ml) flour
- 2 cups (500ml) hot milk
- Grating of nutmeg
- Salt and milled pepper

- 2 cans (400g) whole peeled tomatoes
- 3 cloves garlic
- Handful fresh basil + extra for serving
- Salt and milled pepper
- 1 packet (500g) lasagne sheets
- 2 cups (about 250g) grated cheddar or mozzarella
- Handful vine tomatoes, halved
- Basil, for serving (optional)

Method

1. Preheat oven to 180°C.

2. Cut peppers, brinjals and marrows into evenly sized chunks.
3. Drizzle with olive oil, season and sprinkle with origanum, tossing to coat evenly.
4. Scatter over grated parmesan cheese.
5. Roast for 15 minutes, tossing occasionally, until cooked through.
6. Melt butter in a saucepan and whisk in flour.
7. Gradually add hot milk and cook until thickened.
8. Add nutmeg and season.
9. Set aside.
10. Blitz tomatoes, garlic and basil in a blender and purée until it's a smooth sauce. Season.
11. Pour a little tomato sauce on the base of a deep baking dish and add a layer of pasta sheets, then vegetables.
12. Continue to layer sauce, pasta sheets and vegetables until almost at the top of the dish.
13. Finish with a layer of pasta sheets, then pour the white sauce on top.
14. Scatter cheese and vine tomatoes on top.
15. Bake at 180°C for 35 minutes or until golden and bubbling.
16. Serve garnished with basil, if you like.