



Rutland, Steady, Cook!

Gates Garden Centre's Veggie Lasagne

Ingredients

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| 2 Red Peppers | 2 x 400g tins of Chopped Tomatoes |
| 2 Yellow Peppers | Salt and Pepper, to taste |
| 2 Courgettes | Dry Lasagne Sheets |
| 2 Red Onions | 25g Butter |
| 2tsp Chopped Garlic | 25g Plain Flour |
| 1tsp Chilli Flakes (optional) | 500ml Hot Milk |
| Olive Oil | 300g Grated Cheese |

Method

1. Preheat the oven to 180°C/Gas Mark 4.
2. Chop the peppers and courgettes and mix with a little olive oil and a sprinkling of chilli flakes, before placing on a baking sheet and lightly roasting in the oven.
3. Once the vegetables are done, in a pan lightly fry the chopped onions and garlic with a little olive oil until softened.
4. Add the tins of chopped tomatoes to the onions and garlic and season with salt and pepper. Simmer gently for a few minutes before adding the roasted pepper and courgette mix, then set aside whilst you make the sauce.
5. In a saucepan melt the butter, then add the flour. Cook for a minute, stirring constantly, before whisking in the hot milk. Continue until the sauce has thickened and is smooth. Season with salt and pepper.
6. In an ovenproof dish, start to build your lasagne, beginning with a layer of tomato sauce, then cover with lasagne sheets, top with white sauce and then a sprinkle of grated cheese. Repeat these layers finishing with white sauce and grated cheese on top.
7. Bake in the oven for approximately 45 minutes until golden brown and delicious!

Don't forget to share your own **Gates Garden Centre's Veggie Lasagne** image on Facebook using **#RutlandSteadyCook**

Thank you to:
Gates Garden Centre, Cold Overton

