

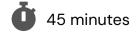




Ratatouille Lasagne

with Ricotta

Hearty vegetarian lasagne packed with ratatouille veggies and ricotta, assembled with layers of fresh lasagne sheets and topped with melted mozzarella and fresh basil.





2 servings



Make cannelloni

Combine capsicum, eggplant, carrot and ricotta in a bowl, season well. Spoon mixture into lasagne sheets and roll into tubes. Place in an oven dish, pour over sugo and top with cheese.

TOTAL FAT CARBOHYDRATES

34g

69g

FROM YOUR BOX

BROWN ONION	1
SMALL EGGPLANT	2
YELLOW CAPSICUM	1
CARROT	1
TOMATO SUGO	350g
FRESH BASIL	1 packet
RICOTTA	250g
LASAGNE SHEETS	3-pack
SHREDDED MOZZARELLA	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, balsamic vinegar, dried oregano

KEY UTENSILS

large frypan, oven dish

NOTES

To check if the pasta is cooked, insert a knife into the lasagne to feel if the pasta is al dente.

No gluten option - lasagne sheets are replaced with GF fresh lasagne sheets.





1. SAUTÉ THE ONION

Set oven to 220°C.

Heat a large frypan with **oil** over mediumhigh heat. Dice and add **onion**. Cook for 3 minutes and season with **1 tbsp dried oregano**, salt and pepper.



2. ADD THE VEGETABLES

Dice **eggplants** and **capsicum**, grate **carrot**. Add to pan as you go. Pour in **1/3 cup water**. <u>Cover</u> and cook for 5 minutes.



3. SIMMER THE SAUCE

Stir in **tomato sugo** and **1/4 jar water.** Simmer <u>uncovered</u> for 6–8 minutes or until veggies are softened. Stir occasionally.



4. ADD THE RICOTTA

Chop or pick basil leaves.

Stir in **ricotta**, half of the **basil** and **1 tbsp balsamic vinegar**. Adjust seasoning with **salt and pepper**. Add more water if needed.



5. ASSEMBLE THE LASAGNE

Spread a layer of ratatouille sauce in an oven dish, add a layer of **lasagne sheets**. Repeat and finish with **mozzarella cheese** (use to taste). Bake in oven for 10-15 minutes or until golden (see notes).



6. FINISH AND SERVE

Cut lasagne into even size portions to serve at the table. Garnish with remaining fresh **basil** leaves.

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