



Product Spotlight: Vesuvio Pasta


Perth-based Vesuvio Pasta crafts artisan pasta and sauces that we guarantee you'll love. The ingredient list is short, and there are no nasties. You can find more varieties on our Marketplace!


VESUVIO
handmade pasta

Ratatouille Lasagne

with Ricotta

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

 45 minutes

 4 servings

 Vegetarian

Make cannelloni

Combine zucchini, capsicum, eggplant, carrots 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.

Per serve: **PROTEIN** 29g **TOTAL FAT** 16g **CARBOHYDRATES** 88g

FROM YOUR BOX

BROWN ONION	1
BABY EGGPLANT	1
YELLOW CAPSICUM	1
CARROT	2
ZUCCHINI	1
TOMATO SUGO	400ml
FRESH BASIL	1 packet
RICOTTA	250g
LASAGNE SHEETS	350g
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.



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1. SAUTÉ THE ONION

Set oven to 220°C.

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



2. ADD THE VEGETABLES

Dice eggplant and capsicum, grate carrot and zucchini. Add to pan as you go. Pour in **1/2 cup water**. Cover and cook for 5 minutes.



3. SIMMER THE SAUCE

Stir in tomato sugo and **1/2 jar water**. Simmer uncovered 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. 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.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

