

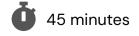




Ratatouille Lasagne

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.





4 servings



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.

FROM YOUR BOX

BROWN ONION	1
SMALL EGGPLANT	3
YELLOW CAPSICUM	1
CARROTS	2
ZUCCHINI	1
TOMATO SUGO	400g
FRESH BASIL	1 packet
RICOTTA	250g
LASAGNE SHEETS	5-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 **carrots** and **zucchini**. Add to pan as you go. Pour in **1/2 cup water**. <u>Cover</u> and cook for 5 minutes.



3. SIMMER THE SAUCE

Stir in **tomato sugo** and **1/2 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**. 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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