






Product Spotlight: Suppa Club

Suppa Club's delicious range of fresh soups are hand made, right here in WA. We love their versatility - in this dish we used it as a flavour-packed pasta sauce.



1 Veggie Lasagne with Roast Cauliflower Sauce

Golden sautéed mushrooms and veggies layered between fresh sheets of pasta from Gluten Free Lab and Suppa Club's roasted cauliflower & sweet potato sauce.

 30 minutes  2 servings  Plant-Based

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Spice it up!

If you're a fan of a cheesy finish, try adding some grated nut cheddar or a nutritional yeast sprinkle on top before baking.

Per serve: **PROTEIN** 16g **TOTAL FAT** 6g **CARBOHYDRATES** 71g

FROM YOUR BOX

RED ONION	1/2 *
COURGETTES	3
GREEN BEANS	1/2 bag (75g) *
ROSEMARY STALK	1
SLICED MUSHROOMS	1 punnet (200g)
ROAST CAULIFLOWER SOUP	1 jar
LASAGNE SHEETS	1 packet (200g)
TOMATO	1
FESTIVAL LETTUCE	1/2 *
PARSLEY	1/3 bunch *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper

KEY UTENSILS

oven dish, frypan, saucepan

NOTES

Heating the sauce will help reduce the baking time of the lasagne. If you prefer to not use another saucepan you can skip step 3 but allow longer for the lasagne to cook in the oven.

If you don't have aluminium foil you can use an oven tray to cover the oven dish.



1. PREPARE THE VEGETABLES

Set oven to 220°C.

Slice onion and courgettes. Trim and slice beans. Chop rosemary leaves. Set aside with mushrooms and keep separate.



2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with oil. Add onion and cook for 5 minutes until softened. Add remaining vegetables and rosemary leaves. Cook for a further 5 minutes until tender. Season with salt and pepper.



3. HEAT THE SAUCE

Combine roast cauliflower soup in a saucepan with **1/2 cup water** over medium heat. Cook, stirring, for 5 minutes until heated through.



4. ASSEMBLE THE LASAGNE

Spread a thin layer of sauce in an oven dish, add a layer of lasagne sheet then a layer of veggies. Repeat, finishing with a layer of sauce. Slice and add tomato on top. Cover with foil and bake in oven for 10 minutes. Remove cover and bake for a further 5 minutes or until pasta is al dente.



5. PREPARE LEAVES

Meanwhile, roughly tear and rinse lettuce leaves. Chop parsley.



6. FINISH AND PLATE

Garnish lasagne with chopped parsley. Serve at the table with lettuce 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**

