



## Veggie Lasagne

Serves 4

- 2 tbsp oil
  - 1 onion
  - 1 garlic clove
  - 1 aubergine
  - 1 red pepper
  - 8 large tomatoes
  - 350ml passata
  - 200g ready-cooked lasagne sheets
  - 6 tbsp plain yogurt
  - 2 tbsp grated parmesan or other cheese
1. Heat oven to 190C/fan 170C/gas 5
  2. Slice the onion and garlic
  3. Cut the ends off the aubergine and cut into cubes
  4. Cut the pepper into strips
  5. Halve the tomatoes
  6. Toss the oil and vegetables together in a roasting tin and cook for 35 minutes until lightly charred
  7. Spoon a layer of roasted veg over the bottom of a medium-size baking dish
  8. Pour over some passata and cover with a layer of lasagne sheets
  9. Repeat layers to use up all the roasted veg and passata, finishing with a layer of lasagne
  10. Use a spoon to dollop over the yogurt, then sprinkle with the cheese
  11. Return to the oven for 25 mins until the lasagne is heated through and the top is golden and bubbling