

ROASTED VEGETABLE LASAGNE



Serves 4-5



Prep Time 20 minutes



Cook Time 40-45 minutes



INGREDIENTS

- 5 cups 1cm diced vegetables (approx 650g prepared vegetables) - combination of pumpkin, kumara, carrots, parsnips
- 1 red onion, chopped
- 400 g can **Wattie's Lentils in Springwater**, drained
- 2 cups chopped spinach leaves, firmly packed

METHOD

1. Preheat oven to 200°C. Place vegetables on a baking paper lined oven tray. Toss through 2 tablespoons of oil. Roast for approximately 15 minutes until vegetables are tender. Transfer vegetables to a large mixing bowl. Add drained **Wattie's Lentils** and chopped spinach leaves.
2. Stir through **HEINZ [SERIOUSLY] GOOD™ Four Cheeses Creamy Lasagne Bake**.

- 500 g jar **HEINZ [SERIOUSLY] GOOD™ Four Cheeses Creamy Lasagne Bake**
- 8-10 sheets dried lasagne pasta
- 525 g jar **HEINZ [SERIOUSLY] GOOD™ Rich Tomato Lasagne Bake**
- ½ cup grated Parmesan cheese

3. Grease a 2 litre lasagne-style ovenproof dish. Place a layer of dried lasagne pasta sheets on the base of the dish to cover.

4. Spoon over half the vegetable mixture. Place another layer of lasagne pasta sheets on the vegetables. Spread 1/3 of a jar of **HEINZ [SERIOUSLY] GOOD™ Rich Tomato Lasagne Bake** over the lasagne pasta sheets. Spoon over remaining vegetables. Top with a final layer of lasagne pasta sheets.

5. Pour over remaining tomato sauce. Sprinkle over grated Parmesan cheese. Bake for 20-25 minutes until cheese is bubbling, golden and pasta is cooked.