



ROASTED VEGETABLE LASAGNE

TOMATO SAUCE

1-2 bottles store-bought tomato pasta sauce
30ml sugar
fresh basil, thinly sliced

Stir the basil and some sugar into the pasta sauce. Taste for seasoning.

LASAGNE

12 pre-cooked lasagne sheets
400g crumbled feta
200ml basil pesto mixed with 15ml water
1 ¼ litres leftover roast vegetables

Preheat the oven to 180°C. Spray a large ovenproof dish with Spray and Cook.

Coat the bottom of the dish with some of the tomato sauce. Place a layer of lasagne sheets on top of the tomato sauce. Then spread with half of the roasted vegetables. Top with lasagne sheets. Then spread remainder of tomato sauce. Top with lasagne sheets again. Spread with the remainder of the roasted vegetables.

To finish, sprinkle with crumbled feta and drizzle with some of the basil pesto (mixed with the 15ml water). Cover with foil. Bake about 25 minutes, covered. Then uncover and bake for another 15-20 minutes.

Serves 6-8