



## **EASY VEGETARIAN LASAGNE**

**250g fresh lasagne sheets \***  
**750ml bottled tomato pasta sauce**  
**250g soft mozzarella balls (bocconcini)**  
**125ml basil pesto**  
**Parmesan, freshly grated**

Preheat the oven to 180°C. Lightly grease a large ovenproof dish. Set aside.

Heat a large pot with boiling water. Add salt and a little olive oil. Boil about 12 lasagne sheets for a few minutes to soften them. Place them on a dishcloth to dry.

### **WHITE SAUCE**

**90g unsalted butter**  
**60ml flour**  
**750ml milk**  
**coarse salt**  
**black pepper**  
**pinch of nutmeg**

Melt the butter in a medium-sized pot. Stir in the flour and then add the milk. Whisk over low heat for 5 minutes or until sauce thickens. Cook for a further 2 minutes and season with salt, pepper and nutmeg.

Spoon a layer of tomato sauce on the bottom of the dish. Top with sheets of lasagne, then some white sauce, more lasagne sheets, a few mozzarella balls (broken into pieces), some pesto, tomato sauce, lasagne sheets then white sauce, finishing off with some pesto. Sprinkle with the grated Parmesan.

Bake on middle rack for about 35 minutes or until cooked through and golden on top. Rest for 5 minutes before serving.

\* I like to boil the pasta first even if the instructions read no pre-cooking required, as they become very dry and hard whilst baking.

**Serves 6-8**