

## Veggie Lentil Lasagne

with Basil & Ricotta Topping





No garlic crusher, no worries



Brown Onion













Cheddar Cheese



**Diced Tomatoes** 





Dried Lasagne



Smooth Ricotta



Pantry Staples



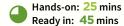






Warm Water





Lentils are so hearty and flavoursome. They more than hold their own in this vegetarian rendition of an absolute weeknight dinner classic.

## START

You will need:chef's knife, chopping board, garlic crusher, sieve, grater, large frying pan, wooden spoon, small baking dish, medium bowl and spoon. Let's start cooking the Veggie Lentil Lasagne with Basil & Ricotta Topping



Techeat the oven to 220°C/200°C fanforced. Finely slice the brown onion.

Peel and crush in the garlic. If you don't have a garlic crusher, lay the garlic clove on a chopping board. Place a chef's knife flat on top of the garlic clove and press down firmly to crush. Finely chop the garlic. Drain and rinse the lentils. Finely grate the zucchini. Finely grate the Cheddar cheese.



2 COOK THE LASAGNE FILLING
Heat the olive oil in a large frying pan over a medium-high heat. Cook the brown onion for 4-5 minutes, or until softened. Add the garlic and cook for 1 minute, or until fragrant. Add the lentils, grated zucchini, balsamic vinegar, warm water and 1/2 the diced tomatoes. Season with salt and pepper. Bring the mixture to the boil, reduce the heat to low and simmer for 4-5 minutes, or until thickened. Tear in the basil leaves and stir through veggie lentil mixture.



ASSEMBLE THE LASAGNE
Pour 1/2 of the veggie lentil mixture into
the base of a small baking dish. Top with
2-3 dried lasagne sheets so the mixture is
covered (you may need to break one in half
to fit your dish). Repeat with the remaining
mixture and dried lasagne sheets. Pour over
the remaining diced tomatoes and spread so
the top of the lasagne is covered.

## INGREDIENTS

	2P	4P
brown onion ®	1/2	1
garlic	2 cloves	4 cloves
lentils	<b>1 tin</b> (400g)	<b>2 tins</b> (800g)
zucchini	1	2
Cheddar cheese	<b>1 block</b> (50g)	<b>2 blocks</b> (100g)
olive oil*	1 tbs	2 tbs
balsamic vinegar*	1 tbs	2 tbs
warm water*	⅓ cup	½ cup
diced tomatoes	<b>1 tin</b> (400g)	<b>2 tins</b> (800g)
basil	1 bunch	2 bunches
dried lasagne	4 sheets	8 sheets
smooth ricotta	1 tub (250g)	<b>2 tubs</b> (500g)
milk*	2 tbs	4 tbs

\*Pantry Items | Ingredient features in another recipe

PER SERVING	<b>PER 100G</b>
3010kJ (720Cal)	355kJ (85Cal)
35.1g	4.1g
25.5g	3.0g
11.8g	1.4g
77.5g	9.1g
18.3g	2.2g
376mg	44mg
	3010kJ (720Cal) 35.1g 25.5g 11.8g 77.5g 18.3g



MAKE THE RICOTTA TOPPING
In a medium bowl combine the smooth
ricotta, grated Cheddar cheese and milk.
Season with salt and pepper. Spoon over the
ricotta mixture and spread so the top of the
lasagne is covered.



**5** Bake the lasagne for **30-35 minutes**, or until the lasagne sheets have softened and the ricotta topping is golden and melted.



**SERVE UP**Divide the veggie lentil lasagne between plates.

Enjoy!

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