

## Lasagne

### *Sauce Ingredients:*

Available garden veggies (silverbeet, cauliflower, carrots etc)

1 onion

1 clove garlic

Variety of chopped garden herbs

3 tins diced tomatoes

Salt and pepper to taste

### *Method:*

1. Chop veggies
2. Place approx. 2 Tbsp of oil in fry pan and turn pan to medium heat
3. Add onions and garlic and Saute for 2 – 3 minutes
4. Add tomatoes, silverbeet, herbs, salt and pepper
5. Let simmer while you tidy up your work area

### *Assemble Lasagne:*

1. Place 1/3 of sauce in bottom of pan
2. Place a layer of lasagne noodles on top of sauce
3. Do not overlap the noodles, you can snap them in half if they don't quite fit
4. Place half or remaining sauce on top of noodles
5. Spread cottage cheese on top of sauce
6. Sprinkle with about a third of the grated cheese
7. Place another layer of noodles on top
8. Spread remaining cheese over sauce
9. Bake at 200 degrees for 20 minutes
10. Tidy your work area
11. Wash and dry your dishes
12. Set your table