

Lasagne

Sauce Ingredients:

Available garden veggies (silverbeet, cauliflower, carrots, etc)

1 onion

1 clove of garlic

Variety of chopped garden herbs

3 tins of diced tomatoes

Salt and pepper to taste

Lasagne sheets

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 other veggies except silverbeet and can tomatoes and saute until tender 3-5 minutes
5. Add tomatoes, silverbeet, herbs, salt and pepper
6. 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 sheets on top of sauce. Do not overlap the sheets, you can snap them in half if they don't quite fit
3. Place half or remaining sauce on top of lasagne
4. Spread cottage cheese on top of sauce
5. Sprinkle with about a third of the grated cheese
6. Place another layer of lasagne sheets on top
7. Spread remaining sauce over the lasagne
8. Spread remaining cheese over sauce
9. Bake in 200 degree oven for 20 minutes
10. Tidy your work area
11. Wash and dry your dishes
12. Set your table