

Roasted Italian Vegetable & Beef Lasagne



The roasted vegetables add a delicious, fresh flavour to this lasagne. It's simple to prepare, but if you find yourself short on time, you can always substitute a selection of your favourite roasted vegetables from the supermarket deli.

Recipe supplied by Heinz.

Ingredients

- 800g butternut pumpkin, peeled & cut into ½ cm wedges
- 1 small eggplant, sliced into 1cm pieces
- 2 medium zucchinis, sliced lengthwise
- 2 red capsicum, halved, roasted, peeled & seeded
- 125ml extra virgin olive oil
- 500g fresh lasagne sheets
- ½ bunch fresh basil leaves
- 150g feta cheese
- 400g mozzarella cheese, sliced
- 1 tbsp olive oil

1 onion, chopped
2 cloves garlic, finely chopped
500g lean beef mince
1 tbsp Italian mixed herbs
2 Heinz® Big Red® Condensed Tomato Soup 420g
Freshly ground pepper and salt, to taste

Method:

1. Place prepared vegetables onto a paper lined oven tray. Drizzle with olive oil and sprinkle with salt flakes. Roast in a preheated oven of 200°C for 25 minutes until vegetables are soft and lightly golden.
2. Meanwhile, prepare meat sauce. Heat oil in a large pan and cook the onion and garlic for 2 minutes. Add mince and cook for 5 minutes or until well browned then add the Italian herbs. Add the Heinz Big Red Condensed Tomato Soup and stir well to combine. Reduce heat and simmer for 5 minutes stirring occasionally. Season with freshly ground pepper and salt to taste. Set aside.
3. To assemble lasagne, smear a small amount of meat sauce over the base of a 30cm x 20cm rectangular ovenproof dish and top with 1 large sheet (or 3 smaller sheets) of lasagne pasta to cover the base. Arrange pumpkin slices over pasta and sprinkle with crumbled feta and fresh basil leaves.
4. Top with another layer of pasta and spoon over half the meat sauce, and a layer of zucchini. Arrange slices of mozzarella and then cover with whole pieces of roasted red capsicum. Top with a final layer of pasta sheets, the eggplant and finally the remaining meat sauce. Finish with remaining slices of mozzarella.
5. Bake in a preheated oven of 190°C for 30 minutes until golden. Remove from oven and rest for 10 minutes before cutting. Serve with fresh garden salad and garlic bread.