Vegetarian lasagne

Chef	Portions	Preparation
Marc	**4 to 6**	**45min.**

Ingredients

- [ ] 12 lasagna sheets
- [ ] 30 ml (2 tbsp) canola oil
- [ ] 1 large or 2 small yellow onions, peeled and chopped
- [ ] 1 L (4 cups) butternut squash, peeled and finely diced (about 900 g/2 lbs)
- [ ] Salt and pepper
- [ ] 1 L (4 cups) béchamel sauce
- [ ] 500 g (1 bag) of frozen spinach, thawed and drained
- [ ] 300 g grated mozzarella cheese (about 500 ml / 2 cups)

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Preparation

— Place the rack in the middle of the oven and preheat the oven to 180°C (350°F). Grease a 23 x 33 cm (9 x 13 in) baking dish.

— Bring a large pot of water to a boil over high heat. Add the lasagna sheets and cook for the number of minutes indicated on the package. Drain and rinse under cold water. Set aside.

— In a frying pan, heat the oil over medium heat and cook the onions and squash for about 15 minutes, stirring occasionally. Add salt and pepper.

— In a medium bowl, mix 500 ml (2 cups) of the béchamel sauce with the drained spinach.

— Assemble the lasagne:

1. Spread half the spinach mixture on the bottom of the dish and cover with a layer of 3 lasagna sheets
2. Add half the squash and 125 ml (½ cup) of mozzarella

Preparation

3. Spread 125 ml (½ cup) of béchamel sauce (without the spinach) and cover with another layer of pasta
4. Repeat sub-steps 1 to 3 using the other half of the vegetables
5. Spread the rest of the béchamel sauce and cover with the remaining mozzarella

— Bake for about 45 minutes or until cheese is golden brown. Let stand for 15 minutes before serving your vegetarian lasagne.

Bon appétit!

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