

Slow-cooker vegetable lasagne



Prep: 30 mins

Cook: 2 hrs and 30 mins - 3 hrs



Easy



Serves 4



Ingredients

1 tbsp rapeseed oil

2 onions, sliced

2 large garlic cloves, chopped

2 large courgettes, diced (400g)

1 red and 1 yellow pepper, deseeded and roughly sliced

400g can chopped tomatoes

2 tbsp tomato purée

2 tsp vegetable bouillon

15g fresh basil, chopped plus a few leaves

1 large aubergine, sliced across length or width for maximum surface area

6 wholewheat lasagne sheets (105g)

125g vegetarian buffalo mozzarella, chopped

Method

Step 1 Heat 1 tbsp rapeseed oil in a large non-stick pan and fry 2 sliced onions and 2 chopped large garlic cloves for 5 mins, stirring frequently until softened.

Step 2 Tip in 2 diced large courgettes, 1 red and 1 yellow pepper, both roughly sliced, and 400g chopped tomatoes with 2 tbsp tomato purée, 2 tsp vegetable bouillon and 15g chopped basil.

Step 3 Stir well, cover and cook for 5 mins. Don't be tempted to add more liquid as plenty of moisture will come from the vegetables once they start cooking.

Step 4 Slice 1 large aubergine. Lay half the slices of aubergine in the base of the slow cooker and top with 3 sheets of lasagne.

Step 5 Add a third of the ratatouille mixture, then the remaining aubergine slices, 3 more lasagne sheets, then the remaining ratatouille mixture.

Step 6 Cover and cook on High for 2½ - 3 hours until the pasta and vegetables are tender. Turn off the machine.

Step 7 Scatter 125g vegetarian buffalo mozzarella over the vegetables then cover and leave for 10 mins to settle and melt the cheese.

Step 8 Scatter with extra basil and serve with a handful of rocket.