

Creamy Courgette Lasagne

Contributed by Bob Elmes

Based on <http://www.bbcgoodfood.com/recipes/4716/creamy-courgette-lasagne>

Serves 4

Ingredients

8 sheets dried lasagne
1 tbsp sunflower oil
1 onion, finely chopped
700g courgettes, coarsely grated
2 garlic cloves, crushed
250g tub ricotta
50g cheddar
350g jar tomato sauce for pasta

Method

Heat oven to 180C / Gas mark 4.

Heat the oil in a large frying pan, then fry onion gently for 3 minutes (without colouring).

Add courgettes and garlic. Continue frying until courgette has softened.

Stir in 2/3 of both the ricotta and the cheddar.

Season to taste.

In baking dish, layer up the lasagne in 4 layers, each consisting of

Courgette mix; 2 sheets lasagne; tomato sauce

Top with blobs of remaining ricotta.

Scatter remaining cheddar on top.

Bake for 1 hour (maybe longer) until cheddar is golden.