



Leftover roast vegetable lasagne
RECIPE

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COOK TIME

15 mins

PREP TIME

5 mins

SERVES

4 x

Leftover Roast Vegetable Lasagne

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INGREDIENTS

- 1 packet (250g) pre-cooked lasagne sheets
- 5 cups (400g) roasted vegetables (zucchini, eggplant, peppers)
- 3 tbsp MasterFoods Roast Vegetable Seasoning
- 2 tbsp olive oil
- 3 cups (400g) grated cheddar cheese
- 3 cups (500ml, 16 fl oz) cream

METHOD

1. 1.
Toss the cooked vegetables with the olive oil and the MasterFoods Roast Vegetable Seasoning.
2. 2.
Layer the cooked vegetables with the lasagne sheets, cream and cheddar cheese, finishing with a top layer of cheese.
3. 3.
Bake in a hot oven at 200°C for 15 minutes until the top is crispy and bubbly.

Source URL: <https://www.masterfoods.com.au/recipes/leftover-roast-vegetable-lasagne>