



Hay Day Kitchen



Veggie Lasagna

A new episode of Hay Day Kitchen is here! This time, we'll be making a mouth-watering Veggie Lasagna!

We have prepared a special recipe and video so you can easily follow along step-by-step.



YouTube

<https://youtu.be/lb1cRcdmWyg>

Ingredients!

Tomato sauce:

2 Carrots

1 Onion

2 Garlic Cloves

2 cups Cherry Tomatoes

2 tbsp Oil

2 cups Crushed Tomatoes (canned)

1 cup Water

2 tsp Ground Black Pepper

1 tsp Ground White Pepper

2 tbsp Salt

2 tbsp Dried Oregano

2 tbsp Flour

1 cup Fresh Basil (chopped)



Cheese sauce:

3 tbsp Butter

½ cup Flour

3 cups Milk

1 cup Grated Cheese (Emmental or Mozzarella)

1½ tbsp Salt

1 tsp Ground Black Pepper

1 tsp Ground White Pepper

9-12 Lasagna Sheets

Prep time: 2 h

Portion size: 6-8 portions

Equipment: cutting board, knife, small and medium bowls, measuring spoons, measuring cups, wooden spoon, whisk, frying pan, saucepan, ladle, baking dish, oven

Method!

Tomato Sauce:

- Peel and dice the carrots, onion and garlic. Add to a mixing bowl.
- Halve the cherry tomatoes. Chop enough fresh basil to fill 1 cup.
- Heat oil in a saucepan or frying pan. Sauté the chopped carrots, onions and garlic for 5 mins, then add canned crushed tomatoes, flour, salt and spices. Stir to distribute, and then add water.
- Simmer on low heat for 15 minutes.
- Finish sauce by adding chopped basil and cherry tomatoes. Remove pan from heat and set the sauce aside.

Cheese Sauce:

- Add butter, flour and milk to a saucepan. Cook on medium heat – be sure to mix continuously. That will prevent it from getting lumpy.
- When it starts to thicken, remove the saucepan from the heat and add the grated cheese, salt and spices. Mix until combined and then set aside.



- Preheat the oven to 180 C/ 356 F.
- Grease a baking dish with butter.
- Spread some cheese sauce in the baking dish, and set 3 lasagna sheets on top.
- Add 1/3 of the tomato sauce on top of the lasagna sheets, then add 1/3 of the cheese sauce
- Set another 3 lasagna sheets, spread 1/3 more of the tomato sauce, followed by the cheese sauce
- Repeat until finished, ending with a layer of cheese sauce on top.
- Bake for 40 min.
- Now comes the hard part: let it cool before serving. That'll thicken the consistency. Served with salad. Lasagnas have even been known to get better overnight, so make sure to save some leftovers!

Give it a try!

Show us how your Veggie Lasagna turned out, by submitting a photo to our Fan Art Uploader!

Delicious!

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