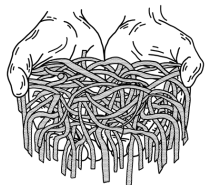


Real Pasta



Pesto Lasagne

Recipe from
Real Pasta

Dare I say this may just be tastier than the traditional meat Lasagne..

Prep time: 10-15 min
Cook time: 50-55 min
Serves: 4-5

Method

- **Begin by making the tomato sauce.** Gently saute onion in oil over medium heat for 3 - 4 mins, add garlic, saute further 2 mins. Add tomatoes, salt & pepper and basil leaves, simmer until tasty

Assemble: In a rectangular dish roughly 30cm X 20cm or some version of that, arrange in order:

Lasagne sheets x 4
Half of your tomato mixture
Half of your mozzarella
All ricotta
Sprinkle of salt & pepper
Lasagne sheets x 4
100g pesto
All of the parmesan
Rest of the tomato mixture
Lasagne sheets x 4
Rest of pesto
Rest of mozzarella

Bake in the bottom of the oven at 180 for roughly 40 mins or until cheese is melted and looking good.

Ingredients

1 onion
4 garlic cloves
400g tin tomatoes
8 - 10 basil leaves
Salt & pepper
1 pkt Real Pasta Lasagne sheets
250g fresh mozzarella (fresh moz in brine is better than the grated packet stuff here!)
100g ricotta
50g freshly grated parmesan
250g basil pesto



"Try Kohkozi Garlic Bread" as a side to your Pesto Lasagne! The recipe can be found on Direct from the Market's recipe page!"

www.directfromthemarket.co.nz