

VEGGIE LASAGNA WITH SENSATIONAL MINCE

INGREDIENTS

1 pack Garden Gourmet Sensational Mince

1 large eggplant

1 zucchini

600 grams (tin) tomato cubes with herbs

150g vegan mozzarella cheese

Seasoning

 2 SERVINGS

 40 MIN

 EASY

Are you looking for inspiration for an easy and quick recipe with only 5 ingredients? Try this veggie lasagna with eggplant, zucchini and the vegan Garden Gourmet Sensational Mince!

PREPARATION

1. Boil the tomato cubes and preheat the oven

Bring the tomato cubes to the boil and let it simmer gently for about 15 minutes. Season with some pepper and, if necessary, some salt. Preheat the oven to 200°C.

2. Prepare the vegetables

Cut the eggplant and zucchini lengthwise into approx. 3 mm to 1/2 cm thin slices. Fry the slices for a few minutes at a time with some olive oil on a grill or frying pan. Place on a flat dish or plate and sprinkle with salt and pepper.

3. Prepare the Garden Gourmet Sensational Mince

Briefly fry the Garden Gourmet Sensational Mince according to the preparation instructions with some oil and toss with the tomato sauce.

4. Build your bowl with the ingredients

Spread a layer of sauce over the bottom of the oven dish and spread a layer of zucchini and/or eggplant on top. Spread another layer of sauce on top and sprinkle with a thin layer of grated cheese. Build up the dish in this way and finish with a layer of sauce (just below the edge). Sprinkle with the remaining cheese and place the baking dish on a baking tray.

5. Build your lasagna with the ingredients

Spread a layer of sauce over the bottom of the oven dish and spread a layer of zucchini and/or eggplant on top. Spread another layer of sauce on top and sprinkle with a thin layer of grated vegan cheese. Build up the lasagna in this way and finish with a layer of sauce (just below the edge). Sprinkle with the remaining vegan cheese and place the baking dish on a baking tray.

6. Bake the lasagna and serve!

Bake the lasagna in the middle of the oven for approx. 30 minutes until golden brown and serve. Enjoy your meal!

CULINARY TIP

Serving tip

Delicious with a rocket salad with a dressing of olive oil and balsamic vinegar!

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