

Vegetarian lasagne



Try our vegetarian lasagne for a plant-based alternative to this classic family dish. With layers of greens and fresh pesto, this kale, ricotta and leek lasagne is low in calories and super easy to whip up, a great midweek meal.

Ingredients

- 300g kale, woody stems removed and leaves chopped
- 1 tbsp olive oil
- 3 (about 400g) trimmed leeks, halved lengthways, washed and chopped
- 1 clove garlic, crushed
- 350g ricotta
- 150ml vegetable stock
- 4 tbsp fresh pesto
- 250g fresh lasagne, about 8 sheets
- 30g parmesan (or veggie alternative), finely grated

Method

- **STEP 1** - Heat the oven to 200C/fan 180C/gas 6. Drop the kale in boiling salted water, bring back to a simmer then cook for 5 minutes. Drain really well.
- **STEP 2** - Heat the olive oil in a frying pan and add the leeks with a good pinch of salt. Cook for 8-10 minutes or until really soft.
- **STEP 3** - Add the garlic to the leeks and cook for 2 minutes. Keep 4 tbsp of the ricotta aside then stir the rest into the leeks with the kale. Mix everything well then add enough vegetable stock to make it a little saucy but not watery. Take off the heat.
- **STEP 4** - Put a 1/4 of the sauce in the bottom of an oiled baking dish approximately 18 x 25cm.
- **STEP 5** - Top with 1 tbsp pesto then 2 sheets of lasagne. Repeat 3 times, ending with lasagne.
- **STEP 6** - Mix the rest of the ricotta with another splash of vegetable stock and spread over the top layer.
- **STEP 7** - Scatter over the parmesan and bake for 20 minutes until golden and bubbling.



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