

VEGETABLE LASAGNE (using pitta bread, for an interesting change)

Ingredients - Vegetable Sauce

- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 2 granny smith apples, grated
- 2 medium carrots, grated
- 1 cup finely chopped celery
- 1/2 cup chopped red pepper
- 2 x 425 g tins chopped tomatoes
- 3 tbsps tomato paste
- 1 tsp oregano

Ingredients - Cheese Sauce

Combine the following:

- 1 cup white sauce (using vegan ingredients)
- 2-3 cups vegan cheese (grated)
- extra grated cheese

Method

In an oblong baking dish, place alternate layers of pitta bread (cut in strips), vegetable sauce and cheese sauce, and repeat until all sauces have been used. Finish with a layer of pitta bread and sprinkle over the extra grated cheese. Cook in a moderately hot oven for 20 mins or until cheese has melted and is golden brown.