

# Vegetarian Lasagne



## Ingredients for Bechamel:

- Salt
- Milk
- Butter
- Flour



## Vegetable sauce:

1. Cut the pepper, Carrots and Zucchini in small cubes.
2. Fry them with olive oil and add the Tomato sauce and Oregano.
3. Ready!



## Ingredients for Vegetable sauce:

- Zucchini
- Carrots
- Pepper
- Tomato Sauce
- Oregano
- Olive oil

## Bechamel sauce:

1. Put some butter in a pot and stir it while melting it.
2. Add some flour and fry it and add the milk carefully while stirring. Let it get stiff ( But not very!).
3. Ta-da!

Now you are ready to layer!

## **Put these on:**

Bechamel - Lasagne sheets - Vegetable sauce - Parmigiano -  
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Put it in the oven for 30 minutes.

Tip: Don't put the cheese anywhere on top for it will burn!

***And now you are ready to serve and enjoy!***

