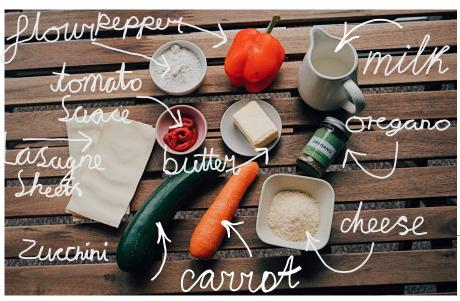
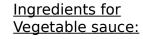
## Vegetarian Lasagne





- Salt
- Milk
- Butter
- Flour





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

## 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!

## **Bechamel sauce:**

- 1. Put some butter in a pot and stir it while melting it.
- 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 -Lasagne sheets - Bechamel - Vegetable sauce - Parmigiano -Lasagne sheets - Bechamel - Vegetable sauce - Bechamel

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!



