

- Roasted Pepper & Feta Cheese Lasagne -

dinner > Roasted Pepper & Feta Cheese Lasagne



serves **6-8**, ready in about **40** minutes

Shopping LIST:

Pasta "Lasagne" sheets, **1 tbsp** sunflower oil, **1** red pepper cut in half, **2** garlic cloves, **1** tomato cut in half. **Few** (finely chopped) parsley leaves, **500ml** ready-made tomato sauce, **125g** feta cheese (half made cubes and half grated), **250g** mascarpone, **5** tbsp milk, **4** slices of cheddar cheese, **75g** Parmesan.

Method:

- Grease a griddle pan with **1 tbsp** sunflower oil and heat over a high heat. After a few minutes, add **1 red pepper** cut in half, each half with a **garlic clove** on top, and **1 tomato** cut in half. Grill until softened and just begin to char.
- Lightly grease an ovenproof dish with butter. Stir the chopped red pepper, chopped tomato, peeled garlic and a few finely chopped parsley leaves into **500ml** ready-made tomato sauce. In a separate bowl mix together the **125g feta cheese** (half made cubes and half grated), **250g mascarpone** and **5 tbsp milk**.
- Pour one-quarter of the tomato sauce in the ovenproof dish, then top with one-third of the feta cheese mixture. Arrange a layer of pasta sheets on top. Repeat the layers until you have **3 layers of pasta**, then spread the remaining tomato sauce on top.
- Lightly grease an ovenproof dish with butter. Stir the chopped red pepper, chopped tomato, peeled garlic and a few finely chopped parsley leaves into **500ml** ready-made tomato sauce. In a separate bowl mix together the **125g feta cheese** (half made cubes and half grated), **250g mascarpone** and **5 tbsp milk**.
- Pour one-quarter of the tomato sauce in the ovenproof dish, then top with one-third of the feta cheese mixture. Arrange a layer of pasta sheets on top. Repeat the layers until you have **3 layers of pasta**, then spread the remaining tomato sauce on top.
- Put **4** slices of cheddar cheese over the sauce and scatter over **75g** Parmesan. Place in a preheated oven, **200°C** fan, for **20 minutes** with the tray covered with aluminium foil, then remove the foil and leave in the oven for another **5 minutes**.



"bon appétit"

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