

Goats cheese and butternut squash lasagne

Ingredients

For the tomato sauce:

- 1 tbsp oil
- 227 g canned tomatoes, chopped
- 1 tbsp tomato puree
- 1 clove garlic, crushed
- 1 tsp sugar
- 1/4 tsp salt
- 1/4 tsp pepper

For the veggies:

- 1/2 a butternut squash (chopped into 2cm cubes)
- 1 leek (chopped in half lengthways, and smaller if desired)
- 1 red onion (quartered, will spread out once roasted)

For the cheese sauce:

- 1 mug milk
- 1 tsp butter
- 1 tbsp flour
- 240g goats cheese (not all of this goes in the sauce, about 1/4 will be saved for crumbling on the veggies)

Extras:

- 3 lasagne sheets
- Some grated cheese (used Derby for it's mild flavour)

1. Preheat the oven to 220°C
2. Chop up the squash, onion and leek ready for roasting
3. Throw the veggies into a pan, coating with oil and roast for 45 minutes - checking every 10/15 minutes
4. In the meantime, heat some oil in a frying pan and add the canned tomatoes, garlic, tomato puree, sugar, salt and pepper, bring to the boil and then allow to simmer for 10 minutes.
5. While this is doing, chop up 3/4ths of the goats cheese as best you can and put in a saucepan
6. Add the flour, milk, butter and any salt/pepper/paprika to taste. Heat on the hob and keep stirring until it's thickened. Don't allow to boil.
7. With all this preparation and sauce making the roast veggies should be done, put half in the bottom of the dish, crumble some of the remaining goats cheese on and cover with the tomato sauce. Put the lasagne sheets on top.
8. Put the rest of the veggies in, crumble the remaining goats cheese and cover with most of the cheese sauce, put lasagne sheets on.
9. Put the rest of the cheese sauce on top and add a bit of grated cheese.
10. Bake for about half an hour at 220°C

