



## VEGETARIAN LASAGNA

**Prep + cook time:** 1h 40min **Serves:** 6 – 8

### Ingredients

- 2 tbsp olive oil, plus extra for greasing and drizzling
- 1 tbsp butter
- 1 onion, finely chopped
- 3 cloves garlic, finely chopped
- 450 g | 6 cups mixed wild mushrooms, cleaned and roughly chopped
- 15 g | 1/2 cup flat-leaf parsley, chopped
- 1 tbsp thyme leaves, chopped
- 450 g | 3 cups frozen peas, thawed
- 450 g | 2 cups ricotta
- 12-16 dried lasagne sheets
- 200 g | 2 cups grated mozzarella
- salt
- freshly ground black pepper

1. Preheat the oven to 180°C (160° fan) | 350F | gas 4. Grease a rectangular baking dish with some olive oil.
2. Heat the olive oil with the butter in a large sauté or frying pan set over moderate heat. Add the onion, garlic, and a pinch of salt, sweating until softened, 3-4 minutes.
3. Add the mushrooms and a generous pinch of salt; continue to cook until the mushrooms are tender and golden, 7-8 minutes.
4. Transfer the contents of the pan to a large mixing bowl; add the chopped herbs, peas, and some salt and pepper to taste, stirring to combine.
5. Spoon a little ricotta into the base of the baking dish, spreading it out evenly. Cover with a layer of lasagne sheets, breaking them to size to fit as needed; top with about half the mushroom-pea mixture.
6. Build another layer in the same fashion, covering it with a final layer of lasagne sheets on top.
7. Scatter the mozzarella on top, spreading it out evenly across the dish; drizzle with olive oil and season with some salt and pepper. Cover the dish with aluminium foil.
8. Bake until the lasagne sheets are cooked through, about 1 hour. Discard the foil and continue baking until the cheese is golden brown on top, about 10 minutes more.
9. Remove from the oven and let stand briefly before serving.