



with St Luke's very own
Steve Holmes

RECIPE CARD

THE LOCKDOWN COOKING CLUB

#4 *Roasted Vegetable Lasagne*

15 mins prep

90 mins cooking

Add more veg for
more guests!

Equipment

Large roasting dish

Sharp Knife

Medium Saucepan

Cheese grater

Ingredients

2oz Flour

1 and 1/2 pints of warm milk

20z Butter

1 can of Chopped Tomatoes

Grated Cheese—enough to top the lasagne

4 Cloves of garlic, chopped

1 pkt of dried mushrooms

4 / 5 dried or fresh Lasagne sheets

Rosemary and Thyme, or any mixed herbs

Splash of white wine, optional

1 jar of Passata

1 tsp Fennel Seeds

Assorted mixed vegetables, as much as you like for the lasagne you are making

Eg Carrot, Beetroot, Butternut Squash, Onion, Courgette, Leeks, Pepper

How to Cook

Follow Steve's video guide to cook the perfect Roasted Vegetable Lasagne

www.slhospice.co.uk/cookingclub

Top Tips:

Cut all of the 'hard veg' in to same size chunks, so they all cook at the same time

When adding the milk, do it very gradually

If you have any veg left, why not blitz it down to make a soup, or use as a side for another meal?

Thank You!

Please share your photos of your prize-winning creations with us - we would love to see them!

All donations to patient care at St Luke's Hospice are very much appreciated:

www.slhospice.co.uk/donate