



EASY VEGETARIAN RED BEANS LASAGNA

Ingredients

For 1 oven dish

- 1 small onion
- 1 garlic clove
- 1 can red beans
- 1 can diced tomatoes
- 1/2 red bell pepper
- 1 tsp dried basil and 1 of oregano
- 320ml cold milk
- 100g grated Parmesan
- 100g grated Gruyere
- 10 no-boil lasagna dough

Steps

- 1.** Cook the onion in a pan with some olive oil until tender, add the garlic and cook until heated through.
- 2.** In the pan add the red beans, tomatoes, red bell pepper and season with basil, oregano, salt, and pepper. Continue cooking 10 minutes, stirring occasionally.
- 3.** Melt the butter in a saucepan over medium heat, and gradually mix in flour until smooth. Slowly stir in the milk. Mix in Parmesan cheese, and continue to cook and stir until slightly thickened.
- 4.** Spread half of the red bean mixture in a casserole dish and top up with lasagna noodles. Layer with remaining bean mixture and remaining noodles. Cover with the sauce, and top with Gruyere cheese. Bake 20 minutes in a oven warm oven 170°C, or until lightly browned