

# Ratatouille Lasagne

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## Ingredients (Serves 4):

- 1 jar white lasagne sauce\*
- 2 cans ratatouille\*
- 2–3 tbsp vegetable stock\*
- 1 packet **Loprofin Lasagne**
- 3 tbsp **Loprofin Breadcrumbs**  
or 1 x 17g bag of Quavers,\*  
crushed or 30g low protein  
cheese\* e.g. Violife cheese



**Oven temperature:** 200°C / 400°F / Gas Mark 6



## Method:

1. Mix ratatouille and stock together in small bowl.
2. Place 2–3 tbsp of the ratatouille mix into ovenproof dish.
3. Cover with Loprofin Lasagne sheets and a layer of white sauce. Repeat twice more, ending with a layer of white sauce.
4. Sprinkle with breadcrumbs or crushed Quavers\* or low protein cheese.\* Bake for 40–45 minutes until golden brown and the Loprofin Lasagne sheets are soft.