

Vegetarian lentil lasagne

Quick facts

Active time: 60 minutes
Total time: 100 minutes
Nutritional value: 626 kcal per person

Ingredients for 4 people

1 TBSP.	Olive oil
1	Onion, finely chopped
2	Garlic cloves, finely chopped
1	Carrots, diced
200 g	Celeriac, diced
200 g	Green lentils
25 g	Dried porcini mushrooms, soaked in water for about 5 minutes, drained and coarsely chopped
1	Bay leaf
700 g	Strained tomatoes
4 dl	Water
1 ½ TSP	Salt
some	Pepper
3 TBSP.	Olive oil
4 TBSP.	White flour
7 dl	Oat drink
¼ TSP	Nutmeg
¾ TSP	Salt
some	Pepper
12	Green lasagne sheets

Preparation

- 1) Heat the oil in a pan. Sauté the onion, garlic, carrots and celeriac for about 5 minutes. Add the lentils, mushrooms and bay leaf and sauté briefly. Add the tomatoes and water, season and bring to the boil. Reduce the heat slightly and simmer for 40 minutes.
- 2) Heat the oil in a pan. Add the flour and whisk to medium heat. Add the oat drink and simmer for about 10 minutes.
- 3) Pour the Béchamel sauce and the lentil sauce with the lasagna sheets in layers into a 2½ liter ovenproof dish.
- 4) Bake the dish for about 40 minutes in the middle of a preheated oven.