

POTATO AND BABY MARROW LASAGNE



Serving: 4

Cooking Time: 13 minutes

Prep Time: 15 minutes

INGREDIENTS

- 2 large potatoes, boiled with skin on and thinly sliced

- 3 baby marrow, thinly sliced
- Mozzarella, grated
- **Sauce**
- 15ml (1 tbsp) olive oil
- 1 small onion, finely chopped
- 1 garlic, finely chopped
- 1 x 400g tin chopped tomatoes
- 30g fresh basil, leaves only

INSTRUCTIONS

1. Make the sauce, by heating the oil in a pot and adding the onion and garlic and sauté for a few seconds. Add the tomatoes and basil leaves and cook covered for 30 minutes. Make sure that the sauce does not dry out, adding more water if it is necessary. Preheat the oven to 180°C.
2. In a small baking tray, spoon a little sauce then top with a layer of potato, baby marrow and spoon a little of the sauce, sprinkle with mozzarella cheese and repeat the layers two more times. Bake until the vegetables are cooked, about 20 minutes. Cover if you feel the top is burning.
3. Serve with a fresh summer salad.

The baby marrow can be substituted with sliced brinjals or asparagus.