

Green Lasagne



Ingredients

- 500g / 1lb box of lasagne noodles
- 4 zucchinis
- 2 cups broccoli florets
- 2 onions
- 2 tsp parsley
- 2 tsp oregano
- 1 tsp salt
- 1 tsp pepper
- 1/2 cup [pesto](#)
- 3 cups [white sauce](#)

Method

1. Finely chop or gently blend broccoli and finely dice zucchini, then sauté in a pan with finely chopped onion, salt, pepper, parsley, and oregano.
 2. Cook lasagne noodles and drain.
 3. Mix the broccoli mix with the pesto.
 4. In a baking dish, layer: pesto/broccoli mix, noodles, white sauce and repeat until all are used up, with the final layer being noodles and white sauce.
 5. Bake for 30 minutes at 180C / 350F.
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