

Creamy Mushroom Lasagne

Ingredients

50g onion, sliced

4 tablespoons olive oil

1-2 cloves garlic, crushed

225g mushrooms, sliced

6-8 sheets Loprofin Lasagne

1 jar white lasagne sauce – check protein content on label

100g Violife Grated Cheese

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

Method

1. Heat the oil in a pan, add the garlic and onion and fry for 2-3 minutes.
2. Add the mushrooms and continue to fry for another 2-3 minutes until the mushrooms are soft.
3. Lightly grease an ovenproof dish and then spread the bottom of the dish with a layer of mushrooms.
4. Cover with the Loprofin Lasagne Sheets and white sauce.
5. Repeat twice more, ending with a layer of white sauce on top.
6. Sprinkle with crushed Quavers or breadcrumbs.
7. Bake for 40-45 minutes until golden brown and the lasagne sheets are soft.