



BUTTERNUT, SPINACH & MUSHROOM LASAGNE

Easy enough for children to make. Serves 4 – 6.

TOMATO SAUCE

- 1 tin tomato puree
- 1 onion, sliced & sautéed
- ½ cup water
- 2 teaspoons sugar
- 2 teaspoons soy sauce
- Salt & pepper

(Simmer all the ingredients on the stove in a small saucepan for 5 minutes)

VEGGIES

- 1 x kg pre cut butternut, microwave for 16 minutes until soft and mash it up
- 1 x packet fresh baby spinach
- 250g button mushrooms, sautéed with garlic, salt & pepper

SAUCE

- 3 eggs
- 1 tub of Mascarpone cheese or Ricotta
- 1 cup fresh cream
- Salt & pepper

(Whisk all the ingredients together)

1 x packet lasagne sheets of your choice – I like the spinach ones



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BUTTERNUT, SPINACH & MUSHROOM LASAGNE (CONTINUED)

LAYERING

Start with the sauce, then the tomato puree, lasagne, butternut, spinach leaves, mushrooms, lasagne, tomato puree and the sauce all over to finish.

1 cup mozzarella grated – over the dish and bake for 40 minutes.

Serve with a lovely green salad.



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