



Spicy Roast Vegetable Lasagne

Ingredients

- 3 fresh lasagne sheets
- 3-4 Roma tomatoes, chopped
- 1/3 c corn kernels
- 1 cup roast/grilled veges of your choice (red onion, sweet potato, courgette, mushroom, eggplant)
- ½ cup fresh coriander, chopped
- ¾ - 1 cup [Wild Appetite Mexican Chilli Salsa Sauce](#)
- sea salt and black pepper
- 1/3 cup sour cream
- 1 cup grated tasty cheese

Method

Preheat the oven to 200°C. Heat together the corn, tomatoes, coriander, veges and chilli salsa in a pot and season. Grease a large ovenproof dish and layer with a sheet of lasagne topped with the vegetable salsa mix, followed by another lasagne sheet. Smear the sour cream on to this sheet and top with the final lasagne sheet. Sprinkle with the grated cheese and bake for 30 minutes or until cheese is golden. Serve with a crisp green salad and some crusty bread.

Serves 4-6.

