

Persian Red Lentil Lasagne

250g Mount Zero Persian Red Lentils
1 tbsp Mount Zero Extra Virgin Olive Oil
2 garlic cloves, crushed
2 brown onions, chopped
3 400g cans crushed, peeled tomatoes
3 tsp sugar
salt and freshly ground black pepper
500ml (2 cups) vegetable stock
400g (about 4) zucchini, trimmed, thinly sliced
6 lasagne sheets (16 X 30 cm)
500g low-fat fresh ricotta
coarsely grated mozzarella for the crispy golden top

Heat the olive oil in a large saucepan over medium heat. Add onions and cook until golden. Add garlic and cook for 1 minute. Add tomatoes, cover and bring to the boil. Reduce heat to low and cook covered for 5 minutes. Add sugar and season with salt and pepper. Transfer 2 cups to a bowl and place in the fridge. Add lentils and stock to the pan and bring to the boil. Reduce heat and cook covered, stirring often for 15 minutes. Add zucchini and cook, stirring for 5 minutes. Transfer mixture to a bowl, season with salt and pepper, and set aside for 10 minutes. Cover and place in fridge for 30 minutes. Preheat oven to 200°C. Spread ½ cup of tomato sauce over base of ovenproof dish (20X30X 6cm). Place 1 layer of lasagne sheet on top. Spread ½ of the lentil mixture. Place another lasagne sheet on top and crumble ricotta over it. Place another sheet on top, cover with remaining lentil mixture. Place final sheet and spread the remaining tomato sauce and sprinkle with mozzarell. Bake in oven for 40-45 minutes until tender and golden.

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