



TOMATO, RICOTTA, KALE & BASIL LASAGNE



GF, VEG



1 hr 30 mins



12



Ingredients

- 1 red onion
- 3 cloves garlic
- Pinch of hot chilli flakes
- Zest of 1 lemon
- 10 medium sized ripe tomatoes
- 3 bay leaves
- 1 bunch basil, leaves torn
- 600g ricotta, drained well
- ½ cup parmesan, finely grated
- 2 eggs
- ½ tsp nutmeg
- 300g mozzarella
- 100g baby rocket
- 100g baby spinach
- 8-10 stalks tuscan kale (cavolo nero), finely shredded
- 400g gluten free pasta sheets (I use San Remo)
- Olive oil
- Sea salt & freshly cracked black pepper



Method

1. Pre-heat your oven to 180 degrees celcius.
2. Finely chop the onion and garlic and sauté in a pan until soft.
3. Whiz the tomatoes in a blender or food processor until finely chopped. I use my [NutriBullet](#) which is quick and easy!
4. Pour the whizzed tomatoes into the pan with the onion and garlic.
5. Then add the lemon zest, chilli flakes, bay leaves, and half of the basil.
6. Simmer the sauce for 20-30 minutes then remove the bay leaves and discard.
7. While the sauce is simmering, sauté the spinach, rocket and shredded kale in a pan with a little olive oil until wilted, then remove from the heat and set aside.
8. In a medium mixing bowl add the ricotta, parmesan, eggs, nutmeg, some salt and pepper, and mix with a fork to combine.
9. Add the wilted spinach, rocket and kale to the ricotta mixture and stir to combine.
10. Now for the fun part! Using a large baking dish, spread some of the tomato sauce onto the bottom of the dish, add one layer of pasta sheets then spread a layer of the greens and ricotta mix, some basil leaves and another layer of pasta sheets. Repeat until all the ingredients have been used up.
11. Place mozzarella slices and basil on top, drizzle with olive oil and sprinkle with sea salt and freshly cracked pepper.
12. Place the baking dish into your pre-heated oven and cook for 50 minutes.
13. Once cooked, remove from the oven and serve with a fresh garden salad. Delish!

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