

CANALS FEAST

FEBRUARY 2016 CELLAR CLUB

ROASTED VEGETABLE LASAGNA

PAIRED WITH 2010 MONTAGNA ROSSA, YIELD: 6 SERVINGS

INGREDIENTS:

- 2 ZUCCHINI, SLICED
- 2 RED BELL PEPPERS, CUT IN 1-INCH PIECES
- ½ POUND CRIMINI MUSHROOMS, SLICED
- 1 ONION, LARGE DICE
- ½ POUND PLUM TOMATOES, CUT IN HALF, SEEDS REMOVED
- 1 TEASPOON SALT, KOSHER
- ½ TEASPOON BLACK PEPPER, GROUND
- 2 OUNCES OLIVE OIL
- 12 EACH LASAGNA NOODLES, READY TO BAKE
- 2 TABLESPOONS FRESH BASIL, CHOPPED
- 1 TABLESPOON FRESH ROSEMARY, CHOPPED
- 2 TEASPOONS FRESH THYME LEAVES, CHOPPED
- 2 CLOVES OF GARLIC, MINCED
- 24 OUNCES BECHAMEL SAUCE, HOMEMADE
- 1 POUND MOZZARELLA CHEESE, GRATED
- 1 CUP PARMESAN CHEESE, GRATED

METHOD:

1. Preheat oven to 400°F.
2. Mix each vegetable (separately) with salt, pepper and olive oil. Arrange zucchini, bell peppers, mushrooms, and onion wedges on a baking sheet with parchment paper.
3. Place the vegetables in the oven and roast until well browned. Cool.
4. Mix the basil, rosemary, thyme and garlic into the prepared béchamel sauce.
5. Using an oven proof dish (approximately 9x12), layer the sauce, vegetables, cheese and pasta in three layers, ending with cheese.
6. Bake in the preheated oven until cheese is melted and sauce is bubbly, 30 minutes. Allow lasagna to rest for 10 minutes before slicing.

Recipe by Chef Wendy Bennett