



Root Vegetable Lasagna for Two

Root vegetable slices add lots of flavor and nutrition

Mornay Sauce

3 tablespoon butter

1/4 cup flour

2 cups unsweetened almond milk

1/2-pound taleggio or semi soft cheese, rind removed, cubed

Salt and pepper as desired

Root Vegetable Lasagna – the ingredients are divided when layering

1 (16 ounce) package thin root vegetable slices, rinsed

1 teaspoon salt

1 (15 ounce) can Italian tomato sauce

1 cup and 1 Tablespoon parmesan cheese, grated

8 Barilla oven ready lasagna sheets, divided

2 cups warm Mornay Sauce

Vegetable oil for baking pan

Salt; ground black pepper as desired

Prepare the Mornay Sauce

Melt 3 tablespoon butter in a small saucepan and whisk in flour to incorporate, pour in almond milk; whisk vigorously until thickened.

Add cheese; whisk over medium heat until cheese is melted.

Remove from heat; season to taste with salt and ground black pepper.

Prepare the Vegetable Lasagna

Preheat oven to 350°F; grease 8-inch square baking dish.

Rinse sliced root vegetables; place in microwave safe bowl; toss with salt; cook on high power about 4 minutes. Stir; check to see if slices are al dente or softened as desired. Cook 2 minutes longer or until desired tender consistency. Rinse excess salt; drain over bowl; pat dry with paper towel.

Layer Ingredients in 8-inch baking dish:

- 1/2 cup tomato sauce, 2 Tablespoons grated Parmesan cheese
- 2 sheets lasagna noodles
- 1/2 cup white mornay sauce, 2 Tablespoons grated parmesan cheese
- 1 cup root vegetable slices

Repeat layering three times

Then layer 2 Tablespoons grated Parmesan cheese, 2 sheets lasagna noodles, remaining white mornay sauce, and top with 1/4 cup grated Parmesan cheese

Bake in 350 degrees F. oven for 40 minutes or lightly browned.

Remove from the oven and allow to cool and refrigerate covered if needed. When ready to serve, slice the lasagna and bake the individual portions at around 350°F until hot and bubbly.

Recipe Inspired by: The Chef's Garden, farmerjonesfarm.com

See Chef's Garden for root vegetables slices

<https://www.farmerjonesfarm.com/products/root-vegetable-slices>

About the Recipe: Root Vegetable slices have a similar texture to deli meats and make a great substitute to use for a plant-based lasagna dish. The dish uses a cheese sauce, tomato sauce, grated Parmesan cheese, root vegetable slices, and lasagna noodles. The vegetable slices can be softened or used al dente in the dish. It's delicious and easy to prepare with oven-ready lasagna pasta sheets.