Roast-Vegetable and Lentil Lasagne

4 generous lasagne portions, each one-quarter of the finished dish · Active 35 min · Total 1 hr 50 min

Skills: Building moist layers around dried pasta and tracking leftover dates

Ingredients

• About 4 cups plain cooked roasted mixed vegetables, cold and cut into bite-size pieces (600 g)

• About 2 cups cooked lentils, cold and well drained (360 g)

• 1 medium onion, finely chopped (150 g prepared)

• 2 tablespoons neutral oil (30 ml), divided equally between tomato and milk sauces

• 2 garlic cloves, minced (6 g prepared)

• 2 cans crushed tomatoes (28 oz/800 g total)

• 1 cup water (240 ml)

• 1 teaspoon dried oregano (1 g)

• 3/4 teaspoon fine salt (4.5 g), divided: 1/2 teaspoon/3 g for tomato filling and 1/4 teaspoon/1.5 g for milk sauce

• 1/2 teaspoon ground black pepper (1 g)

• 1/4 cup all-purpose flour (30 g)

• 1 1/2 cups milk (360 ml)

• About 9–12 dried lasagne sheets, enough for 3 thin layers in the stated dish (200 g total)

• 2/3 cup grated cheddar (80 g)

Set out

knife and board, large skillet or saucepan, small saucepan and whisk, 3-quart/3 L baking dish about 8 by 12 inches/20 by 30 cm, foil, broad serving spatula, food thermometer

Allergens

wheat, milk. Check labels and substitutions.

Make it

1. Check the original cooking dates of both leftovers. Heat the oven to 375°F/190°C. Cut roasted vegetables into roughly 3/4-inch/2 cm pieces and drain the cooked lentils well.

2. Heat 15 ml oil in the large pan over medium heat. Cook onion for 7 minutes, then garlic for 30 seconds. Add tomatoes, water, oregano, 3 g salt and pepper. Simmer for 10 minutes. Stir in vegetables and lentils and heat until steaming, keeping the mixture loose enough to surround dry pasta.

3. In the small saucepan, stir flour into the remaining 15 ml oil over low heat for 1 minute. Gradually whisk in milk and the final 1.5 g salt. Cook, stirring, for 3–4 minutes until smooth and thickened. Remove from heat.

4. Spread a thin layer of tomato filling over the dish base. Add one-third of the dry pasta, breaking sheets to fit without thick overlaps, then one-third of the remaining tomato filling and one-third of the milk sauce. Repeat twice, ending with sauces that completely cover the last sheets. Scatter all the cheddar over the top.

5. Cover tightly with foil without pressing it into the topping. Bake for 40–45 minutes, then uncover and bake for 10–15 minutes more. Check that a knife passes through the center pasta easily and the middle reaches 165°F/74°C; if pasta is firm, cover and bake longer.

6. Rest for 10 minutes, then divide all layers and topping into 4 equal portions. Serve hot and label any planned leftovers with the original earliest storage deadline.

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A real second meal

The source vegetables are specifically plain and cooked. This method changes their structure into a complete pasta bake rather than simply warming the same tray again.

Ingredient labels

Lasagne sheets may also contain egg; check their label. Check canned tomatoes and seasoning on the original vegetables for additional allergens.

A useful detail

Sheet sizes vary. Use the stated total weight and distribute it across three thin layers. Covered baking and sauce around every edge are important for dried sheets.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below. Use within 3 days of the original cooking of the oldest vegetable or lentil component, not 3 new days after baking. Reheat only the portion needed to 165°F/74°C throughout. Do not use leftovers with an uncertain storage history.