

# Spec Sheet

## Vegetarian Lasagne

### Roasted Vegetable Lasagne



### Ingredients

- 1 Vegetable lasagne portion
- 1 Slice of garlic ciabatta bread halved
- 2 cherry tomatoes halved
- Handful of mixed salad
- 3 red onion rings
- A drizzle of ranch dressing

### Method

1. Take the frozen lasagne and place into the lasagne dish, cling film and microwave for 3.30 mins. Check the middle is at a temperature of 75 celsius.
2. While the lasagne is cooking, place the garlic ciabatta under the salamander for 1 min until toasted and arrange the side salad on a plate.
3. Once the lasagne is cooked, top with grated cheese and place under the salamander until the cheese has turned a nice golden brown colour.
4. To finish, place the lasagne next to the mixed salad and add the garlic bread on the side.