



## D'lish Food2Go Recipes

*Basil Pesto is a delicious combination of fresh basil, cashews, parmesan cheese, garlic and oil which originated in Genoa. It is versatile in its uses. Delicious as a dip, a sauce for pasta, a marinade... so many yummy things.*

### **MEDITERRANEAN VEGETABLE LASAGNE**

Serves 6-8

- 1 large eggplant, salted, rinsed and dried
- 2 red capsicums, roasted, skin and seeds removed
- 2 green zucchini, sliced lengthwise
- 100g semi-dried tomatoes
- 180g **D'lish Food2Go** basil pesto
- 150g feta cheese, crumbled
- 1 pkt lasagne sheets
- 100g mozzarella cheese, grated

#### Béchamel sauce

- 45g butter
- 45g plain flour
- 500ml milk
- 25g parmesan cheese

Coat eggplant and zucchini with oil and grill until lightly browned. Oil a large baking dish and layer the ingredients starting with a lasagne sheet. Spread on half the **D'lish Food2Go basil pesto**, tomatoes, eggplant and half the feta. Repeat with lasagne sheet, remaining **D'lish Food2Go basil pesto**, capsicum, zucchini and remaining feta. Finish with lasagne sheets and spread over béchamel and sprinkle with mozzarella. Bake uncovered in moderate oven for 1 hour or until pasta is tender.

To make béchamel – melt butter in saucepan, add flour and stir to combine. Add ½ cup hot milk at a time, stirring vigorously between each addition. This will give a perfectly smooth sauce. Add parmesan and season to taste. Remove from heat.

*Hints – To save time, purchase char-grilled vegetables from a good deli and ready made béchamel can be found in the chilled pasta section at the supermarket.*

#### **Other D'lish serving suggestions**

- rub over a roast for a taste sensation
- toss through pasta with or without cream
- delicious with semi-dried tomatoes and crusty bread
- add to stir-fried vegetables
- make a potato salad by combining **D'lish Food2Go basil pesto** with sour cream, spanish onion and eschallots
- marinate chicken breasts in **D'lish Food2Go basil pesto** and oven bake