



Tofu Lasagna ( OP W)

Serving: 1

Veg

### *Ingredients*

- Serves 1
- 1/2th cup crumbled fresh tofu
- 1/4th cup sliced mushroom
- 1/2th tbsp freshly chopped parsley
- 1/2th cup blanched and pureed tomatoes
- 1 tsp parmesan cheese
- 2 nos. prepared chapatti
- 1/2th tsp butter
- Salt to taste

### *Preparation Method*

- 1. Heat the butter in a pan, lightly saute mushrooms for 2 minutes, add the blanched tomato puree and cook on medium flame for 3 to 4 minutes and keep aside. Add parsley and salt to taste. Add the crumbled tofu and mix well. Remove from flame and keep aside.
- 2. Pre-heat the oven to 180C for 10 minutes.
- 3. Grease an oven proof dish and layer the dry chapatti with tomatoes mixture and half of the cheese.
- 4. Make one more layer with chapatti and tomatoes mixture and cheese on top.
- 5. Bake for 20 to 25 minutes, until the cheese turns golden brown on color. Serve hot.