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|  | **Ingredients** | **Step** |
| Zucchini and Sweet Potato Lasagne | * 3 zucchini, sliced lengthways * 2 sweet potato, peeled and sliced lengthways * 300g tomato passata sauce * 225g Perfect Italiano Perfect Bakes * 250g Perfect Italiano Ricotta * 1/2 bunch fresh basil * Salt & pepper | 1. Preheat oven to 170°C 2. Quickly grill the zucchini and sweet potato slices on each side until lightly coloured 3. Ladle 1/3 Napoli sauce into base of baking dish, top with a sprinkle of Perfect Italiano Perfect Bakes then layer the sliced zucchini down until base is completely covered. Lightly spread Perfect Italiano Ricotta over zucchini, then lay down the sweet potato, sprinkle with salt and pepper then repeat the process 2 more times. Finishing with remaining ricotta and cheese 4. Cover baking dish with foil and place in oven for 20 minutes, remove foil and continue cooking for another 15-20 minutes until golden 5. Remove from oven and top with torn basil leaves |