



# vegetable lasagne

Yields: 4 - 6

## ingredients

1/2 butternut squash  
1 kohlrabi  
1 eggplant  
1 pepper  
1 zucchini  
2 onions  
2 tomatoes  
6 big collard leaves

## SAUCE

Hippocrates soup  
(recipe see "Soup" section)

## method

Preheat the oven to 280°F.

Wash the collard leaves, cut off the stems.

Wash all other veggies and cut them into long, thin slices.

Take a large oven-proof tray. Cover the bottom with one layer of the Hippocrates sauce (otherwise the vegetables will stick to it).





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Now add a layer of a vegetable of your choice. We like starting with eggplant but this is totally up to you. Add two more layers of different vegetables alternating between the direction you put them in so the lasagne will not fall apart when you plate it.

Put a layer of Hippocrates sauce on top of these 3 vegetable layers.

Add a layer of each remaining vegetable, alternating directions. Add another layer of Hippocrates sauce on top.

Repeat this process until you fill up your tray. Stack the veggies with sauce in between. We like to add sauce for every 3 - 4 layers of vegetables. End with a sauce topping.

Bake for 1 to 1,5 hrs at 280°F.

Serve warm with an abundant leafy, green salad on the side.

TIP: Play with the taste by adding some fresh spices or opt for a tomato & onion sauce.