

Veggie Lasagna: Ratatouille Filled Gem Squash Topped with Feta

a fun & simple twist on lasagna using your pantry staples



This playful take on lasagna swaps traditional pasta for gem squash, filled with a hearty ratatouille mix and topped with creamy feta cheese.

It's a quick and easy dish using what you already have in your fridge and pantry, making it the perfect weeknight meal!

Prep Time: 10 minutes. Cook Time: 20-25 minutes.

Ingredients:

- 1 whole gem squash, halved and deseeded
- ¼ of the ratatouille mixture (use pre-prepped or fresh)
- 30g Slimmer's choice Danish feta cheese

4. Top with crumbled feta cheese.
5. Bake in the preheated oven for 10-15 minutes until the feta is golden and slightly melted.
6. Serve as a delicious, light meal or pair with a side salad for a fuller plate!

Method:

1. Preheat your oven to 180°C (350°F).
2. Steam the halved gem squash for 8-10 minutes until tender. Set aside.
3. Spoon the prepared ratatouille mixture into the gem squash halves.

Chef's Tip

Customizable for Meat Lovers

Meaty Option: For a heartier meal, you can add chilli con carne mince to your ratatouille or filling. You can also keep the portion under 100g of meat and top with 5g of feta.