



French Style Veggie Lasagna

Serve up an Italian classic with a delicious French flair, featuring herbs de Provence, comté cheese and Dakota Growers® Whole Wheat Lasagna. Add tasty carrots, zucchini, yellow squash and more, and it's a veggie lover's dream.

YIELD: 4-6 PORTIONS
PORTION SIZE: 8-12 OUNCES

Ingredients	Imperial	Weight
Dakota Growers Whole Wheat Lasagna 6738790034	6 sheets	163g
Carrots, cut to ¼" thick bias	1 c	113g
Zucchini and yellow squash, cut to 4" long planks, ¼" thick	1 each	340g
Kosher salt, divided	1 Tbsp	14g
Vegetable oil, divided	2 Tbsp	28g
Garlic, chopped	1 Tbsp	15g
Dried herbs de Provence	1 tsp	.5 g
Béchamel Sauce (see recipe)	3 c	670g
Comté, gruyère, or emmental cheese, grated	1 c	113g
Parmesan cheese, shredded	½ c	57g

Béchamel Sauce

YIELD: 3 CUPS

Ingredients	Imperial	Weight
Unsalted butter	⅓ c	76g
AP Flour	⅓ c	65g
2% or whole milk	2 ½ c	679g
Salt and pepper, to taste		

Method of Preparation:

1. Melt the butter in a saucepan over medium heat.
2. Whisk in the flour and salt and pepper to make a smooth paste. Cook and stir for 1 minute. Do not allow the flour mixture to brown.
3. Gradually whisk in the milk. Cook, stirring, until thick and bubbly; cook and stir 2 minutes more.

Method of Preparation:

1. Preheat oven to 400°F. Cook Dakota Growers Whole Wheat Lasagna per manufacturer's instructions. Reserve. For smaller pans, cut lasagna in half.
2. In a mixing bowl, toss carrots, zucchini, squash, ½ Tbsp. salt and 1 Tbsp. of oil and place on a parchment lined sheet tray. Roast vegetables in oven for 15 minutes, or until vegetables are slightly caramelized and tender. Remove from oven and let cool.
3. In a small sauté pan over medium heat, add remaining 1 Tbsp. of oil and garlic. Toast garlic for 3–6 minutes, or until lightly browned. Add the herbs de Provence and cook until fragrant, about 30 seconds.
4. In a 4 qt. pot, combine béchamel, 1 cup of comté (or other) cheese, and remaining ½ Tbsp. of salt. Bring to a simmer over medium heat, stirring often. Whisk sauce until cheese is fully melted and incorporated. Add toasted garlic/herb mixture. Purée with a stick blender or regular blender until sauce is smooth. Reduce oven to 375°F.
5. Divide roasted vegetables into 4 even portions. In a greased 8"x8" pan, add ¾ cup of cheese sauce to the bottom of the pan and spread evenly. Add 3 half lasagna sheets in a single layer. Top with ¼ of the roasted vegetable mixture. Repeat 3 more times. Top with remaining ¾ cup of cheese sauce and sprinkle with ½ cup Parmesan cheese.
6. Cover with foil and bake for 1 hour. Remove the cover and bake an additional 10 minutes to brown the top. Allow to cool, then portion and serve.