**CHEAT’S SPRING VEG LASAGNE**

 **(Leek, Purple Sprouting and Peas)**

**Serves 4/6**

**Total Time 45 mins**

**Ingredients**

1 leek

olive oil

1 teaspoon dried mint

250g mature Cheddar cheese

50g stale bread

3 heaped tablespoons plain flour

2 teaspoons English mustard

1 litre whole milk or substitute

300g frozen peas

500g purple sprouting broccoli, stalks tidied and chopped, tips set aside

250g dried lasagne sheets

**Method**

1. Preheat the oven to 200°C/400°F/gas 6.
2. Put a large shallow pan on a medium-high heat. Wash, trim and slice the leek and place, with the chopped broccoli stems, in the pan with 1 tablespoon of olive oil and the dried mint. Season with sea salt and black pepper, then cover and fry for 5 minutes, or until soft, stirring regularly and adding a splash of water, if needed.
3. Meanwhile, coarsely grate the Cheddar and finely chop the bread to create rustic breadcrumbs, and put aside for later.
4. Stir the flour into the leeks and broccoli stems, followed by the mustard, and slowly stir in the milk to give you a loose white sauce, then add just half of the grated Cheddar and leave the sauce/mixture to blip away for a few minutes until thickened. Season to perfection with sea salt and black pepper, then stir in the frozen peas and broccoli tips.
5. Snap in the pasta sheets into roughly 6 pieces, mix up really well to coat and separate (use a fork, too, if it helps)
6. Take an oven proof dish (34cm x 26cm x 6cm or approximate!), tip in the pasta mixture and then pull some of the sheets to the top to create a top layer – use the back of a spoon to create some dips and wells.
7. Toss the remaining Cheddar with the breadcrumbs together, then scatter over the lasagne. Finish with a drizzle of olive oil and bake for 20 minutes, or until golden and bubbling. Serve topped with an extra grating of Cheddar, if you like. Serve with the chicory salad at the side.