

# Potato Lasagne



*If you are tired of the classic pasta lasagne, this might bring a little variety on your meal plan.*

*Potatoes with zucchini and mushrooms, layered in vegan sour cream sauce with cashews, topped with vegan cheesy sauce and roasted pine nuts.*

*Very Italian without being a traditional lasagne.*

*This recipe will feed 4 persons.*

## Ingredients

6 large potatoes  
2 zucchini  
200 g mushrooms  
1 onion  
olive oil  
herb salt  
black pepper  
cayenne pepper  
120 g cashews  
100 ml vegetable broth  
150 ml vegan cream  
4 tablespoons nutritional yeast  
2 tablespoons lemon juice  
1 tablespoon white wine vinegar  
3 garlic cloves  
1 handful pine nuts  
1 handful fresh basil  
  
1 portion of vegan cheesy sauce  
([see basic recipe here](#))

## Instructions

- slice the potatoes as thin as possible and spread them on a baking tray; cover with salt and olive oil and bake in the oven at 200 C until done “al dente” (approx. 20-25 mins, depending on the oven)
- quarter and slice the onion, fry them in a pan until translucent
- slice zucchini and mushrooms and add to the onion
- spice with herb salt, pepper, cayenne and fry until the vegetables are tender but not overcooked
- add cashews, vegan cream, nutritional yeast, lemon juice, white wine vinegar, salt and pepper (at taste) in a blender and mix to a smooth paste (you can soak the cashes in hot water for 30 mins before, to make it easier for your blender)
- crush the garlic and add it to the sour cream sauce
- prepare a baking form and start with a layer of the sour cream sauce; continue with a layer of potatoes and on top of that a layer of vegetables; cover everything with the sour cream sauce
- repeat all the layers one more time and cover with the rest of the sauce
- prepare the [vegan cheesy sauce \(here recipe\)](#) and top your potato lasagne with it
- bake in the oven for 15 mins or until the vegan cheese sauce becomes slightly charred and crisp
- serve with fresh basil and roasted pine nuts