

Summer Vegetable Gratin with Vegan Béchamel Sauce

- Total Time: 1 hour 20 minutes
- Cook Time: 70 minutes
- Serves: 4

Ingredients:

- 3 cloves of garlic
- 1 onion
- 2 tomatoes
- 2 red bell peppers
- 1 zucchini
- 750ml Almond Milk
- 1 packet Maggi Bechamel Mix
- 1 tbsp olive oil
- bread crumbs

Method:

- Pre-heat oven to 190°/375°
- In a saucepan, combine the almond milk and MAGGI Bechamel Mix. Stir until the mix is dissolved and the mixture is thick. Set aside.
- In a separate pan, sauté the garlic and onions. Set aside.
- In a baking dish, layer the zucchini, bell peppers, garlic & onion mixture, and the bechamel sauce. This recipe makes 2 layers.
- Top with sliced tomatoes and bread crumbs.
- Bake at 190°/375° for 35 minutes.
- Serve and enjoy!