

# Chicken & Spinach Lasagne



## Ingredients

- 6 lasagne sheets
  - 1 tbsp oil
- 1 finely diced onion
- 1 finely chopped
  - Pepper
- 250g shredded chicken
  - 100g spinach
  - 250g ricotta
  - 250g mozzarella
- 250ml double cream
- 200ml chicken stock
- 50g parmesan cheese

## Methods

- 1.** In a pan, gently fry onion in oil for 2 minutes. Add pepper and fry for another 2 minutes.
- 2.** Tear ricotta and mozzarella cheese into smaller chunks. Add vegetable stock, both cheeses, and cream to the pan with onion and mix over low heat until the cheese has melted.
- 3.** Add spinach to the pot and stir for a few minutes until wilted. Stir in chicken.
- 4.** Layer one-third of the mixture in a lasagne dish, top with lasagne sheets, and repeat until the final third of the mix is added. Then add parmesan on top.
- 5.** Cook in the oven at 180°C or gas mark 5 for 20-25 minutes until the top is golden brown and the lasagne is bubbling nicely.