

# CHEESY CHICKEN LASAGNA

MANSFIELD RESPOND



## INGREDIENTS

- 500g chicken mince
- 1 brown onion, finely chopped
- 2 sticks of celery, finely chopped
- 2 carrots, finely chopped
- 4 cloves garlic, minced
- 1 tsp dried oregano
- 1 tsp Italian herbs
- 1/2 tsp chilli flakes
- 1 cup chopped tomatoes
- 1 cup tomato passata
- 2 tsp tomato paste
- 1 cup chicken stock
- 1 tbsp Balsamic vinegar
- 1 tsp sugar

For assembly:

- 2 cups Bechamel sauce
- 250g pasta sheets
- 1 cup grated cheddar cheese
- 2 cups grated mozzarella
- 1/2 cup parmesan cheese

## DIRECTIONS

1. Heat 2 tbsp olive oil in a large, deep pan and brown the chicken well. Remove & set aside.
2. Add the vegetables and cook for 7-10min, or until they soften.
3. Add the garlic and herbs, & cook for another minute before adding the chicken back in.
4. Pour in the tomatoes, stock, Balsamic and sugar.
5. Cover, reduce and simmer for 20-30min, until sauce has reduced & slightly thickened. Season to taste.
6. Layer the bolognese mixture with lasagne sheets and bechamel sauce in an oven-proof dish. Add a 1/4 cup mozzarella cheese with each layer to make it extra cheesy. Top with cheddar, mozzarella and parmesan. Cover with foil.
7. Bake at 200C for 20-30min or until a sharp knife can be easily inserted. Remove the foil and allow to bake until browned on top.
8. Allow to rest for at least 10min before serving.

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