



'Seriously Tasty' Chicken Lasagne

Prep time:	15 minutes
Cook time:	40-45 minutes
Serves:	4-5

Ingredients

1 onion, chopped

500-600g chicken thigh or breast meat (skinless) cut into 1cm dice

525g jar **Heinz Seriously Good Rich Tomato Lasagne Bake**

1½ cups grated peeled kumara (approx. 350g)

120g bag baby spinach leaves

2 Tbsp basil pesto

Approx. 9 sheets dried lasagne pasta

500g jar **Heinz Seriously Good Four Cheeses Creamy Lasagne Bake**

½ cup grated Parmesan Cheese

Method

Heat a dash of oil in a lidded frying pan. Add onion and cook until softened. Increase the heat and add chicken and stir-fry until coloured. Pour over **Heinz Seriously Good Rich Tomato Lasagne Bake**. Bring to near boiling. Reduce heat. Cover and simmer for 10 minutes. Stir in grated kumara and continue cooking a further 5 minutes. Remove from the heat. Stir through spinach leaves and basil pesto. Preheat oven to 200° C.

Grease a 2 litre lasagne-style ovenproof dish. Place a layer of dried lasagne pasta sheets on the base of the dish to cover.

Spoon over half the chicken mixture. Place another layer of lasagne pasta sheets on the chicken. Spoon over the remaining chicken mixture. Top with a final layer of lasagne pasta sheets.

Pour over **Heinz Seriously Good Four Cheeses Creamy Lasagne Bake**. Sprinkle over grated Parmesan cheese. Bake for 25-30 minutes until top is golden and pasta is cooked. Serve with a crisp green salad on the side.

Keep in mind

The number of dried pasta sheets required will depend on the size purchased.