



## Easy-peasy party chicken lasagna

A quick, fantastic chicken lasagna recipe anyone can make and everybody will enjoy.

- 500g instant lasagna sheets
- 1kg chicken mince or cubes
- 500g whole peeled tomatoes (tinned is fine)
- 800g tomato puree
- 4 cloves garlic, finely chopped or minced (if you don't like garlic leave it out)
- 2 tablespoons olive oil
- 2 onions, finely sliced or diced
- 1½ tablespoons basil (fresh is best, but dried will do)
- 4 cups cheese, grated
- 4 cups vegetables, diced (frozen will do if you're in a hurry)



Preheat oven to 180 degrees Celsius.

In a large saucepan, heat the oil. Add in garlic and onion. Saute until onion has softened and has started to turn transparent. Add chicken. Cook - stirring frequently - until chicken has started to brown. To the saucepan, add in the basil, tomatoes and puree, and the vegetables.

Allow the chicken and vegetable mixture to simmer gently for 5 - 10 minutes.

In a large oven-proof baking dish, spoon in a large spoonful or two of the chicken and vegetable mixture. Place a single layer of lasagna sheets over the top.

Continue to layer the chicken and vegetable mixture with the lasagna sheets.

Your final layer should be the chicken and vegetable mixture.

On top of your final layer, sprinkle the cheese generously.

Bake - covered with aluminium foil - for 30 minutes. Remove from oven and remove foil. Return to oven and bake - uncovered - for a further 15 minutes, or until cheese is bubbling and browning.

Serves: 10

*Perhaps a nice bottle of Chianti would be the perfect partner*