



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Mancini Pasta

Authentic fresh pasta made in
Perth from semolina using
traditional Italian recipes.



4 Stovetop Chicken Lasagne

An easy-to-make lasagne full of satisfying vegetables & beans, made with fresh lasagne sheets and served with leaves.

 30 minutes

 4 servings

 Chicken

9 April 2021

Baked version

You can also assemble and cook the lasagne in the oven. In that case, transfer the sauce and sheets to a baking dish (unless your frypan is ovenproof), then bake in a 200°C oven until pasta is tender.

FROM YOUR BOX

BROWN ONION	1
CHICKEN MINCE	300g
FENNEL	1
CARROTS	2
WHITE BEANS	400g
TOMATO SUGO	1 jar (600ml)
LASAGNE SHEETS	5-pack
CREAM CHEESE	1/2 block *
BABY LEAVES AND BEETROOT	1 packet (180g)
PARSLEY	1/2 bunch *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

large & deep frypan (see front page tip)

NOTES

You can use scissors to easily cut the lasagne sheets.

No gluten option – lasagne sheets are replaced with GF lasagne sheets.



1. FRY THE ONION

Heat a large frypan with **oil** over medium-high heat. Slice and add onion, cook for 3–4 minutes, then add **2 tsp oregano**.



2. ADD THE CHICKEN

Add chicken mince and cook, breaking up as you go, for 2 minutes.



3. ADD THE VEGETABLES

Slice fennel, grate carrots, add with drained beans, tomato sugo and **1/2 jar water**. Cover and simmer for 10 minutes. Season with **salt and pepper**.



4. ADD THE PASTA

Cut the lasagne sheets into thick strips (see notes). Push them into the sauce, then dot with cream cheese. Cover and simmer for 10 minutes.



5. DRESS THE LEAVES

Toss leaves with **1/2 tbsp vinegar**, **1 tbsp olive oil**, **salt and pepper** (optional).

Roughly chop parsley.



6. FINISH AND PLATE

Serve lasagne on plates accompanied with leaves and sprinkle with parsley.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

