



Smoked Chicken and Mushroom Lasagne

Serves 4

A smokey twist on a classic Italian dish, this is a decadent, creamy lasagne packed with chunks of smoked chicken, juicy tomatoes & mushrooms.

250g pack fresh egg lasagne
75g butter
225g chopped or sliced mushrooms
225g grated cheddar
225g cherry tomatoes, quartered
225g small chunks of Smoked Chicken
40g plain flour
300ml milk
100g soft cheese
150ml double cream
freshly ground black pepper

METHOD

1. Melt 20g of the butter & add the sliced mushrooms, season with pepper and cook.
2. Melt the rest of the butter, add the flour and whisk over a gentle heat until smooth, then remove from the heat and slowly add the milk to create smooth sauce. Then bring to the boil and whisk until the sauce thickens, reduce the heat and cook for a couple of minutes whilst stirring. Finally take it off the heat and stir in the soft cheese and double cream.
3. Put a layer of sauce over the base of a deep rectangular ovenproof dish. Sprinkle with a quarter of the cheddar cheese. Place lasagne sheets on top. Cover with half of the tomatoes, half of the cooked mushrooms and half the smoked chicken. Spoon over a further thin layer of sauce and cover with another quarter of the cheddar cheese. Lay more lasagne sheets on top to cover. Add the remaining tomatoes, cooked mushrooms and smoked chicken. Spoon over a further thin layer of sauce and sprinkle half the remaining cheddar cheese. Top with lasagne sheets and add the remaining sauce and cheddar cheese.
4. Bake in a preheated oven for about 25 minutes at Fan 170°C until the cheese begins to brown. Grill for 5 minutes for a crisp golden top.