

SMOKED CHICKEN LASAGNE

Serves 4

Ingredients

225g [Smoked Chicken](#) - cut into small chunks
250g Fresh Egg Lasagne
225g [Smoked Pwll Mawr Cheddar](#) - grated
75g [Welsh Dragon Butter](#)
225g Mushrooms - chopped or sliced
225g Cherry Tomatoes - quartered
40g Plain Flour
300ml Milk
100g Soft Cheese
150ml Double cream
Freshly ground black pepper



Melt 20g of the [Welsh Dragon Butter](#) & add the sliced mushrooms, season with pepper and cook.

Melt the rest of the [Welsh Dragon 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. 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.

Put a layer of sauce over the base of a deep rectangular ovenproof dish. Sprinkle with a quarter of the [Smoked Pwll Mawr Cheddar](#). 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 [Smoked Pwll Mawr Cheddar](#). 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 [Smoked Pwll Mawr Cheddar](#). Top with lasagne sheets and add the remaining sauce and [Smoked Pwll Mawr Cheddar](#).

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.

Serve and enjoy!