



Mushroom, chicken & spinach lasagne

Serves 6

- 1 tbs olive oil
- 400g cup mushrooms, sliced
- 2 bunches English spinach, leaves shredded
- 2 cups shredded cooked chicken
- 200ml milk or thickened cream
- 400g fresh ricotta cheese
- 2 egg yolks
- 100g parmesan cheese, finely grated
- 250g dried lasagne sheets
- 200g mozzarella cheese, thinly sliced

1. Preheat oven to 200°C fan forced. Heat oil in a large, non-stick frying pan over high heat. Add mushrooms, cook for 8 minutes or until mushrooms tender. Set aside to cool. Drain excess liquid.
2. Microwave the spinach for 1—2 minutes on High/100% or until wilted. Drain. Squeeze to remove excess water. Combine spinach, mushrooms and chicken in a large bowl.
3. Combine milk or cream, ricotta, egg yolks and parmesan in a bowl. Season with salt and pepper. Grease a 5cm-deep, 16cm x 25cm (base) baking dish. Cover base with a layer of pasta. Spread with one-third of the ricotta mixture. Top with half the mushroom mixture. Repeat layers. Cover with a final layer of pasta. Spread with remaining ricotta mixture. Top with mozzarella.
4. Cover, bake for 30 minutes, remove cover and bake further 15 minutes or until golden. Serve.