



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, made with fresh lasagne sheets and served with baby spinach.

 30 minutes

 2 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

SHALLOT	1
CHICKEN MINCE	300g
FENNEL	1
CARROT	1
TOMATO SUGO	1 jar (350ml)
LASAGNE SHEETS	3-pack
CREAM CHEESE	1/2 block *
BABY SPINACH	1 packet (60g)
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 SHALLOT

Heat a large frypan with **oil** over medium-high heat. Slice and add shallot, cook for 3–4 minutes, then add **1 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 carrot, add tomato sugo and **1/2 jar water**. Cover and simmer for 5 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 (to taste). Cover and simmer for 10 minutes.



### 5. DRESS THE SPINACH

Toss spinach with **1 tsp vinegar**, **2 tsp olive oil**, **salt and pepper** (optional).

Roughly chop parsley.



### 6. FINISH AND PLATE

Serve lasagne on plates accompanied with spinach 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**

