TATUA
Specialised Dairy

Chicken, Zucchini & Mascarpone Lasagne

Ingredients

2 tbsp extra virgin olive or avocado oil
1 onion, finely diced
2 cloves garlic, finely chopped
3-4 zucchini, grated (approx. 4 cups)
2 tbsp cornflour
2 cups chicken stock
120g pack of baby spinach
1 cup Tatua Mascarpone
1 cup freshly grated parmesan cheese
3 cups cooked shredded chicken
400g packet of fresh lasagne
1 cup grated cheese

Method

- In a large pan heat the olive oil, add the onion and garlic. Sauté over a low heat until the onion is translucent.
- Add in the grated zucchini and cook for 3-5 minutes. Mix the cornflour with the stock and pour into the pan. Add the spinach and cook until the liquid has reduced and thickened.
- Stir in the Tatua Mascarpone, parmesan and shredded chicken. Check and adjust the seasoning to taste.
- Place a quarter of the mixture on the bottom of an oven dish (approx. 20cm x 25cm). Place the lasagne pasta on top and then layer on another quarter of the mixture. Repeat two more times, topping your last layer of the filling with the grated cheese. Bake at 180°C for 45–60 minutes or until golden brown.

This is a great dish to make if you have half a roast chicken leftover.

Recipe and image created by Nourish Magazine