



Chicken & Leek Lasagne Blanco



Ingredients

- 2 x 400g can Princes Chicken in White Sauce
- 4 dried lasagne sheets
- 1 x leek, sliced
- Handful of fresh spinach
- 100ml of milk
- Handful of grated cheddar cheese
- Olive oil
- Salt & pepper

	Calories	Sugars	Fat	Saturated Fat	Salt
per 100g	145Kcal	1.1g	8.5g	2.8g	0.65g
RI%	24%	4%	39%	45%	35%

Method

1. Pan fry the sliced leek in a splash of olive oil over a medium heat for about 5 minutes
2. Add the chicken in white sauce to the pan, along with the spinach and the milk, then cook for 5 minutes
3. Spoon half of the chicken into an ovenproof dish, add a pinch of cheese, then place 2 lasagne sheets on top. Add the rest of the chicken, plus a bit of cheese, but keep some sauce back for the cheese topping.
4. Top with the last 2 lasagne sheets and pour over the remaining sauce along with a big sprinkle of grated cheddar.
5. Bake in the oven for about 30 minutes at 180c until golden brown then serve.

