



Chicken and Broccoli Lasagne

Ingredients

- 2 tablespoons olive oil
- 1 onion, sliced thinly
- 75g (3oz) plain white flour
- 600 ml (1pint) chicken stock
- 300ml (1/2 pint) milk
- 375g (12 oz) cooked chicken
- 250g (8oz) broccoli, blanched and cut into small pieces
- 100g (4oz) sweet corn kernels, cooked
- a pinch of dried mixed herbs
- 12 sheets of Marshalls Lasagne
- salt and pepper
- 50g (2oz) Cheddar cheese, grated
- grated parmesan cheese (optional)

Method

1. Preheat the oven to 200°C/400°F/Gas Mark 6
2. Heat the oil and fry the onion for 5 minutes.
3. Add the flour and cook for a further 2 minutes.
4. Remove the pan from the heat and gradually add stock and milk, stirring well between each addition.
5. Return the pan to the heat and bring to the boil, stirring constantly. Simmer until the sauce thickens.
6. Off the heat, add the cooked chicken, broccoli and sweet corn and then the herbs and season with salt and pepper. Place a thin layer of sauce in the base of a 23cms (9 inches) square ovenproof dish. Cover with four sheets of lasagne. Repeat the layers of sauce and lasagne twice more, ending with a layer of sauce.
7. Sprinkle with the Cheddar cheese and the parmesan, if using, and then bake for 35 minutes.
8. Allow to stand for a few minutes before serving