



Marry Me Lasagne

Cooking Time: 60 minutes | Servings: 6 people

INGREDIENTS:

Lasagne Layers:

- 425 grams fresh Lasagne sheets
- 300 grams Provolone cheese slices

Pesto:

- 5 cups Kale, washed & roughly chopped
- 1 Leek, white part only, sliced
- 5 cups Basil
- 150 grams Pine nuts
- 1/2 cup grated Parmesan cheese
- Juice of 1 lemon
- 1/3 -1/2 cup Olive oil
- 2 teaspoons salt
- 1/2 teaspoon cracked black pepper
- 300mls light Cream

Breadcrumb Topping:

- 1 cup Panko Breadcrumbs
- 1/4 cup fresh Thyme leaves
- Zest of 1 lemon
- 1/3 cup Parmesan
- 3 tablespoon olive oil

METHOD:

1. Place a large sauté pan on low heat with 2 tablespoons of olive oil. Sauté leeks and kale with the lid on for 10-12 minutes until kale and leek has softened. Allow mixture to cool down with the lid off while you prepare the pesto.
2. In a food processor, place basil, pine nuts, parmesan, olive oil, lemon juice salt and blitz until smooth.
3. Empty the pesto into a large bowl and without cleaning the processor, place sautéed leek, kale and cream and blitz until smooth. Fold into the pesto and set aside.
4. For the breadcrumb mixture, toss panko breadcrumbs, thyme, lemon zest, parmesan and olive oil into a bowl, massage together and set aside.
5. Pre heat the oven at 180C
6. Take a 30cm X 24cm (or roughly to this size) baking tray and lightly spray with olive oil. This will prevent the lasagne from sticking to the dish come washing up time.
7. Cover the base of the tray with a thin layer of the pesto sauce, top with one layer of lasagne sheets. Repeat with pesto sauce, one layer of sliced provolone cheese, lasagne sheets, pesto, lasagne sheets, pesto, provolone slices, lasagne sheets and the remainder of pesto. Sprinkle an even layer of the breadcrumb mixture.
8. Bake uncovered for 20 minutes. Allow lasagne to rest for 10-15 minutes prior to serving.
9. Slice and enjoy

TIPS/SUBSTITUTIONS:

- *To freeze, layer lasagne and cover with baking paper and foil once assembled but do not bake prior to baking. Freeze for up to 3 months. To cook, thaw in the fridge overnight, bake covered for 15 minutes and then a further 10-15minutes on until golden.*