**Turkey & Spinach Lasagne**

**Ingredients**

1lb Minced Turkey

2 Tabsp Oil

I onion chopped

3 Cloves Garlic minced

1 Yellow Pepper Diced

10 Mushrooms sliced

2 Tabsp Tomato Puree

500g Passata

2 Tabsp Italian Herb Mix

3 Cups Fresh Spinach Leaves

1lb Grated Mozzarella Cheese

Salt & Pepper

**Instructions**

1. In a large saucepan over high-medium heat, bring 2 gallons of water to a boil.
2. In the meantime, add 2 tablespoons of olive oil to a large pan over medium heat
3. Add the chopped onion, cook for 2-3 minutes until tender, stirring occasionally and add the minced garlic, cook for another 2 minutes.
4. Add the chopped bell pepper and mushrooms, stir and cook for another 4-5 minutes. Add the tomato paste and passata, herbs & ground chicken. Season with salt & pepper. Mix well to combine and cook for approx 5 minutes.
5. Once the chicken is almost cooked add the spinach and cook until the spinach has shrunk in size and is tender about 5 minutes. Turn off the heat.
6. In the meantime, the water must be boiling, add some salt & 2 tablespoons of oil and add the lasagne sheets. Cook based on box instructions, but usually it takes 7-9 minutes for the sheets to cook. Transfer lasagne sheets to a colander, give them a bath in cold water and drain.
7. Start assembling the lasagne. I had to trim the length of the lasagne sheets to fit my 9inch pan. I used 5 sheets for the bottom layer, 5 for the middle layer and 6 for the upper layer.
8. Preheat oven to 180oC
9. Start by greasing the lasagne pan with the remaining 1 tablespoon of oil
10. Lay 5 lasagne sheets on the bottom of the pan, top it with half of the chicken mixture followed by 1.5 cups of grated mozzarella cheese. Repeat this for the second layer of lasagne sheets- chicken mixture, marinara sauce & cheese. Top with the final layer of 6 lasagne sheets (I also added on top the pieces from the trimmed sheets and top with the remaining 1 cup of cheese.
11. You can place lasagne in the fridge for 24 hrs, or you can bake it immediately for 30-40 minutes.
12. Let lasagne cool down 15-20 minutes before serving, as this will facilitate cutting it.