



QUICK 'N EASY BUTTERNUT & SPINACH BAKE

Serves 6

INGREDIENTS

For the pasta:

250g Lasagne sheets, par cooked

For the fillings:

½ bag McCain Creamed Spinach

½ bag McCain Mashed Butternut

For tomato sauce (increase quantity if needed):

1 ½ tins tomato purée

1 clove garlic

Handful fresh basil chopped

1 ½ tsp balsamic vinegar

1 tsp sugar

Salt, to taste

For topping:

1 ½ cups grated cheese

Serving Suggestion:

Fresh basil leaves (optional)

RECIPE

Preheat oven to 200°C

For the pasta

1. Boil the lasagne sheets in lightly salted water for 5-10 minutes until par cooked. They should be soft enough to roll but not fully cooked.

For the fillings

1. Cook McCain Creamed spinach and McCain Mashed Butternut according to pack instructions:
2. Pour half of the contents of each bag into microwaveable bowls
3. Cover the bowls with a plate and place in the centre of the microwave.
4. Heat on full power for approximately 6 minutes. Stir halfway through cooking.
5. Ensure that the product is heated thoroughly.
6. Allow to stand for 1 minute.



For the sauce

1. Fry the garlic in a little oil for 1 minute then add the rest of the sauce ingredients to the pot/pan and simmer for 7-8 minutes until thick and rich in flavour. Adjust seasoning if needed.

To assemble

1. Spread half of the tomato sauce into the base of a greased 20cm x 30cm oven-proof dish.
2. Spread a few spoons of McCain Butternut mash onto half of the lasagne sheets and McCain creamed spinach onto the other half and roll them up.
3. Arrange Lasagne rollups into the dish alternating fillings i.e. one butternut, one spinach. Make sure the seam of the lasagne is at the bottom to seal them closed.
4. Spread remaining tomato sauce over rollups and sprinkle cheese over generously.

To bake

1. Place in the oven for 30 minutes until cooked through and the cheese is golden.
2. Sprinkle fresh basil leaves to serve and ENJOY!