

PREP-AHEAD MICROWAVE LASAGNA

Serves 1

Hands-on time: 10 minutes

Hands-off time: 30 minutes

INGREDIENTS

½ tub (115g) cream cheese

½ tsp crushed garlic

½ tsp each salt and pepper, to season

1½ cups baby spinach, chopped

1 tin (410g) tinned tomato with mixed herbs

10 sheets Fatti's & Moni's Bellissimo Lasagne

⅓ cup grated cheddar cheese

Serving suggestion:

Fresh basil

**Microwave cooking times may vary due to wattage; use the timings below as a guide.*

METHOD

1. Lightly grease a medium-sized rectangular heat-proof dish with a lid.
2. In a small bowl mix the cream cheese, crushed garlic, salt, pepper and chopped spinach until combined. **Chef's Tip: Add cooked bacon bits at this step for a meaty version.*
3. Spoon 3 tablespoons of the tinned tomato into the bottom of the dish. Layer two Fatti's & Moni's Bellissimo Lasagne sheets and 3 tablespoons of the cream cheese mixture on top. Repeat the layering until the filling has run out, finishing with a layer of tomato sauce. **Chef's Tip: Ensure the lasagne sheet is completely covered by sauce or cream cheese filling to ensure even cooking.*
4. Sprinkle over the grated cheese, cover with a lid and refrigerate until needed. **Chef's Tip: the lasagna can be kept in the fridge for up to 3 days before cooking which also helps softens the sheets, making cooking the lasagna easier.*
5. When ready to cook, lift the lid and only place loosely on top. Microwave on medium-high heat for about 25 minutes, cooking in 5 minute intervals. Remove the lid of the dish for the final 5 minutes to melt the cheese. **Chef's Tip: We used a 115 Watt microwave for recipe testing.*
6. Carefully remove the container from microwave and leave to cool slightly for about 5-10 minutes.
7. Serve the warm lasagna topped with fresh basil and ENJOY!