Lasagne with Chicken Fillet strips, courgettes and tomatoes

10 persons



Ingrediënten

- 1.2 kg Chicken Fillet strips
- 2.5 l peeled tomatoes in pieces
- 5 to 7 courgettes, depending on size
- 100 g tapenade
- 300 g ricotta
- 150 g Parmesan cheese
- Oregano
- Spaghetti herbs
- Pepper & salt

Bereiding

Mix the pieces of peeled tomatoes with the oregano, spaghetti herbs, pepper and salt. Season the peeled tomatoes to your own taste.

Cut the courgettes into slices using a Mandoline slicer.

Cover the bottom of an ovenproof dish with peeled tomatoes. Put the courgettes on top and spread these over with a layer of olive tapenade.
Place the Chicken Fillet strips onto this.

Put on another layer of peeled tomatoes.
Spread some ricotta on top.

Cover the lasagne with the courgettes, ending with a layer of peeled tomatoes and ricotta.
Finish with grated Parmesan cheese.
Bake the lasagne at 180°C for ± 20 min.

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