



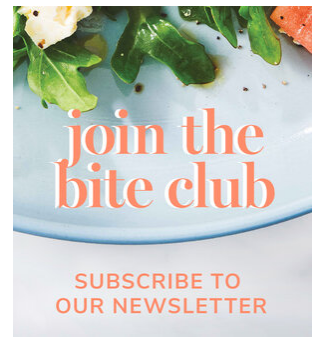
quick & easy chicken lasagna bowl

Lisa sometimes calls me Garfield for my lazy, lasagna-loving ways. When cravings strike, and I don't have the time or patience for layering, this cheese-topped pasta delivers quick-fix happiness in a bowl of tender noodles, succulent chicken and sweet vegetables. tomatoes, oregano and garlic.

SERVES: 6



julie albert & lisa gnat



ingredients

- 1 tbsp olive oil
- 6 boneless, skinless chicken breast halves, cut into 3/4-inch cubes
- 2 large carrots, peeled and shredded
- 1 1/2 cups sliced mushrooms
- 1 small yellow onion, diced
- 3 cups chicken broth
- 1 (28oz/796ml) can diced tomatoes
- 1 cup tomato sauce
- 1 tsp dried oregano
- 1/2 tsp dried basil
- 1/4 tsp kosher salt
- 1/8 tsp freshly ground black pepper
- 6 oven-ready lasagna noodles, broken
- 1 1/2 tsp cornstarch
- 1 cup ricotta cheese, for topping
- 1/2 cup shredded mozzarella cheese, for topping
- 1/4 cup freshly grated Parmesan cheese, for topping

print



directions

1. Heat the olive oil in a large soup pot over medium-high heat. Sauté chicken for 4 minutes until lightly browned. Stir in carrots, mushrooms and onions, cooking an additional 4-5 minutes.
2. Add broth, diced tomatoes with juice, tomato sauce, oregano, basil, salt and pepper. Bring to a boil over high heat. Reduce heat to medium-low and cook covered for 5 minutes. Turn heat to high and return to a boil. Add lasagna noodles and simmer over low heat for 20 minutes or until tender.
3. In a small bowl, combine cornstarch and a ladle of liquid from the soup pot. Mix to combine and stir into pot, thickening the broth.
4. Spoon the stew into bowls and top each serving with ricotta, mozzarella and Parmesan.

“Once again, my life has been saved by the miracle of lasagna.”

— GARFIELD

