

## Potato Lasagna



## Ingredients

for 4 servings

5 potatoes, peeled  
2 teaspoons salt  
1 teaspoon pepper  
8 slices ham  
7 slices mozzarella cheese  
5 slices bacon, cooked and crumbled  
 $\frac{1}{4}$  cup fresh parsley, chopped (10 g)  
2 cups shredded mozzarella cheese (200 g)  
1 cup heavy cream(240 mL)  
2 eggs

## Preparation

1. Slice the peeled potatoes into  $\frac{1}{2}$  centimeter ( $\frac{1}{4}$  inch) slices.
2. Season the potatoes with salt and pepper, tossing them to make sure they're coated evenly.
3. Press a layer of potatoes evenly into the bottom of a greased, square baking pan.
4. Place half of the ham slices evenly on top of the potatoes, followed by half of the sliced cheese.
5. Follow with another layer of potatoes, then the remaining ham and sliced cheese.
6. Preheat oven to 350°F (180°C).
7. Sprinkle the bacon and parsley evenly on top of the sliced cheese, and place one final layer of potatoes on top.
8. Sprinkle the shredded cheese on top of the potatoes, then press it into an even layer.
9. In a small bowl, mix the heavy cream and eggs. Pour on top of the shredded cheese.
10. Bake for about 40 minutes, until the cheese is a deep golden brown.
11. Cool slightly, slice, then serve!

# Classic Lasagna



## Ingredients

for 12 servings

### BOLOGNESE

2 tablespoons olive oil  
2 tablespoons butter  
1 onion, minced  
1 g large carrot, peeled and minced 1 g  
1 g celery stalk, minced 1 g  
1 lb ground beef (455 g)  
1 lb ground pork (455 g)  
salt, to taste  
pepper, to taste  
6 oz can of tomato paste(1 g)  
2 cups red wine  
28 oz can of diced tomatoes (1 g)

### RICOTTA-HERB MIXTURE

15 oz ricotta cheese(425 g)  
½ cup fresh basil, chopped (20 g)  
1 cup shredded parmesan cheese, plus  
more to taste(100 g)  
½ cup fresh parsley, chopped (20 g)  
1 egg  
salt, to taste  
pepper, to taste  
1 lb lasagna noodle, cooked (455 g)  
shredded mozzarella cheese

## Preparation

1. Preheat the oven to 400°F (200°C).
2. Add the olive oil and butter to a large skillet over medium-high heat. Once warmed, add the onion, carrot, celery, and garlic. Cook, stirring occasionally, until golden brown, 10-12 minutes. Once the vegetables have caramelized, add the beef, pork, salt, pepper, and tomato paste. Stir to combine, breaking up the pieces of meat, until the meat has browned, 15-20 minutes.
3. Once the sauce is dark brown and starting to stick slightly to the bottom of the pan, add the red wine. Scrape the bottom of the pan with a wooden spoon to release all the cooked brown bits. Once the wine comes to a simmer, add the diced canned tomatoes, and stir to combine. Bring the sauce to a simmer and cook for at least 30 minutes (the longer the better!) stirring occasionally.
4. In a large bowl, mix together the ricotta, basil, Parmesan, parsley, egg, salt, and pepper.
5. In a 9x13-inch (23x33 cm) glass baking dish, add a layer of bolognese to the bottom. Top with noodles, then spread a layer of the ricotta mixture on top. Repeat with another layer of bolognese, noodles, ricotta, noodles, bolognese, then top with mozzarella and additional Parmesan. Cover the pan with foil and bake for 25 minutes.
6. Remove the foil and bake for another 15 minutes, until the cheese on top has browned and the bolognese is bubbling. Slice and serve.

# Chicken Fajita Rice & Veggie Bake



## Ingredients

for 6 servings

### FAJITA SEASONING

1 tablespoon chili powder  
1 teaspoon cumin  
1 teaspoon paprika  
 $\frac{1}{4}$  teaspoon cayenne pepper  
 $\frac{1}{2}$  teaspoon garlic powder  
1 teaspoon salt  
1 teaspoon black pepper  
 $\frac{1}{2}$  onion, sliced  
1 red bell pepper, sliced  
1 green bell pepper, sliced  
2 tablespoons olive oil  
1 cup long grain rice(200 g)  
2 cups chicken broth(475 mL)  
1  $\frac{1}{2}$  lb chicken tender(680 g)

### GARNISH

tomato  
cilantro  
cheese  
lime wedge

## Preparation

1. Preheat oven to 375°F (190°C).
2. In a medium bowl, combine spices to make fajita seasoning, or use store-bought.
3. In a large bowl, combine, onion, peppers, and chicken.
4. Add oil and seasoning, and mix until seasoning is fully incorporated.
5. In a casserole dish, add rice and chicken broth. Then lay down all veggies and chicken.
6. Cover the dish with foil and bake for 50-55 minutes until rice is fully cooked.
7. Serve with tomatoes, cilantro, and cheese, if desired.

# Chicken & Biscuit Bake



## Ingredients

for 6 servings

6 tablespoons butter  
1 onion, chopped  
 $\frac{1}{2}$  cup flour (65 g)  
3 cups chicken broth(710 mL)  
1 teaspoon salt  
1 teaspoon pepper  
1 cup heavy cream(235 mL)  
2  $\frac{1}{2}$  cups frozen mixed vegetable (375 g)  
1 rotisserie chicken, shredded  
2 tubes biscuit dough, 8 biscuits each

## Preparation

1. Preheat oven to 350°F (180°C).
2. In a large pot over medium-high heat, melt the butter.
3. Add the onion, stir until softened.  
About 1 minute.
4. Whisk in the flour, stirring constantly to prevent the flour from browning.  
About 1 minute.
5. Whisk in the chicken broth, salt, and pepper. Continue to whisk until no lumps remain.
6. Whisk in the heavy cream. Bring to a light simmer until the sauce has thickened slightly. Test for additional salt/pepper.
7. Add the mixed vegetables and shredded chicken, stir until fully incorporated.
8. Transfer to a 9x13-inch (23x33 cm) baking dish.
9. Evenly top with 12 pieces of biscuit dough (you will have extra biscuits, which can be baked off separately).
10. Bake in a preheated oven for 20 minutes, until the biscuits are golden and the gravy mixture is bubbling.
11. Cool slightly before serving.

# Chicken Alfredo Lasagna



## Ingredients

for 6 servings

4 boneless, skinless chicken breasts  
4 teaspoons salt  
4 teaspoons pepper  
4 teaspoons garlic powder  
4 tablespoons canola oil  
3 cloves garlic, minced  
½ medium white onion, finely chopped  
2 cups heavy cream(480 mL)  
½ cup shredded parmesan cheese (55 g)  
1 cup fresh parsley, chopped (35 g)  
10 lasagna noodles, cooked  
2 cups shredded mozzarella cheese (200 g)  
6 strips bacon, cooked and crumbled

## Preparation

1. Preheat oven to 350°F (180°C).
2. Slice each chicken breasts in half lengthwise and sprinkle 1 teaspoon of salt, pepper, and garlic powder evenly on both sides of each chicken breast.
3. Heat oil in a large pan over high heat, then sear the chicken for about 1 minute per side. They will continue to cook through in the oven later on.
4. In the residual oil (drain some if necessary), toss in the garlic and onions, stirring constantly until the mixture has started to brown.
5. Pour in the cream, stirring until it starts to boil, then add the parmesan and parsley.
6. Cook for 1 additional minute, then remove from heat.
7. In a 9" x 13" (23cm x 33cm) rectangular baking pan, spread about ¼ of the cream mixture on the bottom.
8. Lay enough lasagna noodles to cover the sauce, then spread about ½ of the remaining cream mixture on top.
9. Place enough chicken breasts to cover the sauce, then sprinkle with half of the mozzarella, followed by half of the bacon and half of the parsley.
10. Repeat the layers once more, starting with noodles, sauce, chicken, bacon, parsley, and mozzarella.
11. Bake for about 25 minutes, until the cheese is golden brown.
12. Cool for about 15 minutes, slice, and serve