Chicken Alfredo lasagne with mozzarella

> 30 min. Normal

Zubereitung

1. Cut the chicken breast fillets in half and marinate on both sides with salt, pepper and garlic powder. Heat the rapeseed oil in a pan and sear the chicken breast fillets. After frying, remove the fillets from the pan and set aside briefly.
2. Sauté the chopped garlic cloves with the finely diced onions in the pan. Deglaze with cream and stir in the parmesan and 20g parsley. Simmer briefly until the Parmesan has melted.
3. Line the lasagne tin with baking paper and layer the lasagne. To prevent the first layer of lasagne sheets from becoming too dry or sticking, spread some of the cream and parmesan sauce from step 2 under the pasta. Then spread the lasagne sheets on top and spread the sauce over them again. Place half of the chicken breast fillets in the oven dish, then sprinkle with grated mozzarella, fried bacon and approx. 5g of parsley.
4. Place the layers in the lasagne dish again as explained in step 3, starting with the lasagne sheets. Finally, place everything in the oven at 200 °C for 25 minutes.

Tip:
Serve the lasagne with small yellow and red tomatoes as a flavour highlight.

Zutaten

For the lasagne:

- 800g chicken breast fillets
- 1 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 40ml rapeseed oil
- 3 garlic cloves
- 1/2 onion
- 470 ml cream
- 50g parmesan
- 30g parsley
- 200g lasagne sheets
- 200g GOLDSTEIG grated mozzarella
- 100g fried bacon

For flavouring:

- Yellow tomatoes
- Red tomatoes