

# Natrel®

## Creamy turkey lasagna

This creamy and rich bechamel based turkey lasagna will please everyone.



SERVES  
10



PREPARATION TIME  
40MIN.



COOKING TIME  
55MIN.



COOLING TIME  
15MIN.

### Ingredients

12 lasagna noodles  
2½ cups grated Gruyere cheese

### Filling

675 g ground turkey  
3 tbsp olive oil  
2 cloves garlic, finely chopped  
1 cup chopped leeks  
8 cups baby spinach  
Salt and pepper

### Béchamel

¾ cup Natrel butter  
6 tbsp. unbleached, all-purpose flour  
¾ cups Natrel Fine-filtered 2% Milk  
¼ tsp. ground nutmeg  
¼ cup grated parmigiano reggiano cheese

### Preparation

1. Place a rack in the centre of the oven. Preheat oven to 350 °F.
2. In a saucepan of boiling salted water, cook pasta according to the instructions on the box. Rinse under cold water and lightly oil. Set aside.
3. In a large non-stick skillet, brown the turkey in half the oil. Add salt and pepper. Set aside in a bowl.
4. In the same skillet, brown the leek in the remaining oil. Add garlic and cook for 1 minute more. Add spinach and cook for about 2 minutes, stirring the mixture. Set aside.
5. In a saucepan, melt the butter. Add flour and cook for 1 minute over medium heat, stirring the mixture. Add milk and bring to a boil, stirring with a whisk. Simmer gently for about 5 minutes. Remove from heat.
6. Stir in the Parmigiano Reggiano cheese. Set aside 2 cups of the béchamel sauce. Next, add the rest of the ground turkey. Mix well.
7. In a 13" x 9" baking dish, spread half of the ground turkey. Cover with a layer of pasta. Spread half of the leek and spinach mixture. Sprinkle about ½ cup of cheese. Pour ½ cup of the béchamel sauce. Cover with a layer of pasta. Add the remaining meat mixture. Cover with a layer of pasta. Add the remaining leek and spinach mixture, ½ cup of cheese and ½ cup of béchamel sauce. Cover with a layer of pasta. Spread the rest of the béchamel sauce. Cover with the remaining Gruyere cheese.
8. Bake about 45 minutes or until the cheese is golden brown. Let stand 15 minutes before serving.