

# Chicken Lasagna Bake

Here's a hearty generous recipe that fills a 9x13 pan. This dish is even better the day after it is made. I wanted to freeze a portion for another meal, but there wasn't enough left to freeze!

Chicken Lasagna Bake is a versatile recipe. If you don't like red pepper, just omit it. Do your kids hate broccoli? Substitute zucchini or spinach instead. Next time I make this, I think I will toss in  $\frac{1}{2}$  cup chopped mushrooms.



Instructions:

8 oz lasagna noodles (I love to use Barilla Lasagna no boil noodles. Therefore, I increased the chicken broth from 1 cup to 2 cups over the original recipe. You could also use the pre-boil noodles. You would need to boil the noodles according to package directions, drain them, and then rinse noodles in cold water before assembling the Chicken Lasagna Bake. Just remember to decrease the chicken broth to 1 cup if your noodles are already cooked).

In medium mixing bowl combine and set aside:

- 1 can cream of chicken soup (undiluted)
- 2 cups chicken broth (for pre-boiled noodles use 1 cup)
- $\frac{1}{2}$  teaspoon salt
- Pepper to suit your taste

In large mixing bowl combine and beat on medium speed until smooth:

- 2 -3oz packages cream cheese (or  $\frac{2}{3}$  package 8oz cream cheese)
- 1 cup ricotta cheese
- $\frac{1}{2}$  cup sour cream
- $\frac{1}{2}$  cup mayo

Add the following ingredients to the cheese mixture:

- $\frac{1}{3}$  cup chopped onion
- $\frac{1}{3}$  cup chopped green pepper
- $\frac{1}{3}$  cup chopped red pepper

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- ¼ cup finely chopped parsley
- 1 cup finely chopped and cooked broccoli florets
- 3 cups cooked chicken –chopped or shredded (I pour a generous amount of Italian Dressing over 4 chicken breasts and bake at 400 about 30 minutes).

Combine and set aside:

- 1 cup Italian breadcrumbs
- ½ stick melted butter
- Alfredo Sauce – optional

Lightly grease a 9x13 pan. Preheat oven to 375 degrees. Line bottom of pan with a layer of noodles. Pour half of the soup/broth mixture over noodles. Then spread half of the cheese/veggie mixture over soup/broth. Next, spread half the chopped/shredded chicken over cheese/veggie mixture. Add another layer of noodles. Add remaining soup/broth mixture, followed by remaining cheese/veggie mixture. Then spread the other half of the chopped/shredded chicken over the cheese/veggie layer. Top with a final layer of noodles. Sprinkle top layer of noodles with buttered breadcrumbs. Place in oven and bake at 375 degrees for 30 minutes.

Cut lasagna into 12 equal portions. Place a portion on plate and ladle Alfredo sauce over the Chicken Lasagna Bake right before dining! Enjoy and repeat often!