

## Chicken Alfredo Lasagna

### SAUCE

- 2 1lb. pkg. ground chicken breast browned in a skillet
- 4-5 green onions cooked with the meat, finely chopped
- 1 Jar Classico garlic/parmesan Alfredo sauce
- 1 Jar Ragu Alfredo sauce
- 1 jar Bertolli Alfredo Sauce
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 ½ cups milk + 2 Tbsp. flour for thickening
- 1 can of milk
- 1 Tbsp. minced garlic
- 1 Tbsp. Basil in a tube
- ½ cup parmesan cheese
- ½ cup cooking sherry

Combine all the above ingredients in a large sauce pan and cook for at least 2 hours, ON VERY LOW, stirring frequently. {I cooked mine longer than that because I like for the flavors to really blend.} If at the end of this cooking time, it's thinner than "gloppy" stage, thicken it with more flour and milk. Sauce needs to be rather thick.

### FILLING

- 2 small containers of Walmart brand cottage cheese
- 2 raw eggs
- 1 cup shredded parmesan cheese
- 1 Tbsp. basil in a tube
- 1 Tbsp. minced garlic
- 2 green onions, diced

Combine the above ingredients and set aside in fridge until ready to put Lasagna together.

### SPINACH

- 1 large tub of organic baby spinach
- 1 medium onion
- ½ cup butter
- ½ cup GRATED parmesan cheese

Remove the stems from the larger leaves of spinach. Steam with the onion and butter in a skillet and place the parmesan over the cooked spinach/onion mixture. Set aside.

- 2 pkg. oven ready lasagna noodles
- 1 large pkg. 24 slices provolone cheese
- 1 8oz. pkg. grated mozzarella cheese
- 1 8oz. pkg. grated Italian cheese

Start with a thin layer of sauce. Follow with a layer of noodles. That is followed by a thin layer of filling and then the spinach. The final layer is the provolone cheese. Then start over with the noodles...sauce...filling...spinach...cheese until your dish is almost to the top. Finish with a layer of a combination of the cheeses you have left. Bake in a 325 oven for 1 hour covered with NON-STICK foil. Remove the foil and bake another 15-20 minutes for browning.