

Chicken Florentine Lasagne From My Carolina Home

9 lasagne noodles (or more if you have a larger dish)
Water for boiling noodles, with a dash of salt and olive oil
1 cup chopped mushrooms
1 bag fresh spinach (or 10 oz frozen, defrosted and squeezed dry)
1/2 cup chopped onion
2 cloves garlic, peeled and chopped
1 tablespoon butter
2 tablespoons olive oil
2 heaping tablespoons flour
3 cups milk
1 teaspoon lemon pepper
1 teaspoon each dried basil, oregano and parsley
1/2 teaspoon salt
2 cups cooked diced chicken
8 ounces ricotta cheese
8 ounces Italian blend shredded cheese, or mozzarella
4 ounces grated Parmesan cheese
Cooking spray

Spray a baking dish with cooking spray and set aside. Start water for boiling lasagne with salt and olive oil in a large pot. Cook pasta according to package directions, setting a timer. Saute mushrooms in a medium pot on medium high heat and set aside. Wilt spinach (if using fresh) in the same pot and set aside in the bowl with the mushrooms. Saute onion and garlic in butter and olive oil for a couple of minutes on medium high heat until translucent. Add flour and

cook for a couple of minutes. Slowly add the milk, stirring constantly to create a smooth white sauce. Add lemon-pepper, herbs and salt, remove from heat. Add mushrooms and spinach to the sauce, and set aside. Drain pasta. Assemble the lasagne in the baking dish, layering pasta then chicken, then mushroom-spinach sauce, dollops of ricotta and a little cheese in each layer. Make three layers. Top with shredded cheeses. (If planning to freeze, set on counter to cool, then cover with plastic wrap and foil. Freeze for up to three months. When you are ready to bake, let it defrost on counter several hours or overnight in the refrigerator.) Bake at 350 degrees for 30 - 40 minutes until lasagne is bubbly and cheese is melted and browned. Enjoy!

