

Chicken Caesar Lasagna

(Adapted from Better Homes and Gardens Magazine)

Ingredients:

- 9 dried lasagna noodles
- 2 10 oz. containers refrigerated light Alfredo sauce
- 3 Tbsp. lemon juice
- ½ tsp. cracked black pepper
- 3 cups chopped, cooked chicken breast*
- 1 10 oz. package frozen chopped spinach, thawed and well-drained (squeeze)
- 1 cup bottled roasted red sweet peppers, drained and chopped
- ¾ cup shredded Italian blend cheese

Preparation:

1. Preheat oven to 325 degrees. Cook noodles according to package directions. Drain; rinse with cold water; drain again. Meanwhile, in a bowl combine Alfredo sauce, lemon juice, and black pepper. Stir in chicken, spinach, and red peppers.
2. Lightly coat a 3-quart rectangular baking container with nonstick cooking spray. Arrange 3 noodles in bottom of oven-proof dish with a lid. Top with one-third chicken mixture. Repeat layers twice. Place cheeses in a zip bag to attach to the casserole after covering.
3. Cool completely, cover with lid (tape cheese to lid), and wrap with heavy-duty foil for freezing. Be sure to
4. Freeze.

***Note for Bazaar cook:** For chopped cooked chicken, season 2 lb. raw skinless boneless chicken breast halves with ¼ tsp. salt and 1/8 tsp. ground black pepper. Heat 1 Tbsp. olive oil in skillet over medium-high heat. Reduce heat to medium. Add chicken. Cook, uncovered, 8 to 12 minutes or until no longer pink, turning halfway through cooking. Cool chicken slightly before chopping.

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For the Consumer: Cover; bake for 45 to 55 minutes or until heated through. Uncover; sprinkle with cheese. Bake, uncovered, 5 minutes more or until cheese is melted.