



Lasagna Alfredo



Prep	Cook	Ready In
30 m	1 h	1 h 30 m



Target
1401 2nd Avenue
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Sponsored

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"Lasagna Alfredo with chicken, ricotta and spinach. So good that my family requests it at least once a week. Serve with diced tomato as a garnish."

Ingredients

1 (16 ounce) package lasagna noodles	4 cups shredded mozzarella cheese
1 (10 ounce) package frozen chopped spinach	2 pints ricotta cheese
3 cooked, boneless chicken breast halves, diced	salt and ground black pepper to taste
2 (16 ounce) jars Alfredo-style pasta sauce	



Chicken Breast

Boneless, Skinless

\$4.99 - expires in 3 days

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Cook spinach according to package directions; drain.
- 3 In a medium bowl, combine chicken and one jar of Alfredo sauce, stir together. In a separate bowl, combine ricotta and drained, cooked spinach, and stir.
- 4 In a 9 x 13 baking dish, place one layer of lasagna noodles, edges overlapping. Pour chicken and Alfredo sauce mixture over noodle layer and spread evenly. Sprinkle 1 cup of shredded mozzarella over chicken mixture. Top with another layer of noodles. Spread spinach mixture evenly over noodles. Pour 1/2 of remaining jar of Alfredo sauce over spinach mixture, spread evenly. Sprinkle another cup of mozzarella over sauce, lay on the final noodle layer and top with remaining 1/2 jar of Alfredo sauce, 2 cups of mozzarella, and salt and pepper to taste.
- 5 Bake 50 to 60 minutes, until top is brown and bubbly.

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