

Chicken

Green Chile Chicken Lasagna

Betty Crocker Best-Loved Casseroles

Servings: 10

Preparation Time: 25 minutes

Start to Finish Time: 1 hour 35 minutes

1 container (15 oz) ricotta cheese

1 egg

1 cup grated Parmesan cheese, divided

2 cups cooked chicken, chopped

2 cans (10 oz) green enchilada sauce

2 cans (4 1/2 oz) chopped green chiles

1 package (8 oz) oven ready lasagna noodles

4 cups (16 oz) mozzarella cheese, shredded

Preheat oven to 350 degrees.

In a medium bowl, mix ricotta cheese, egg and 1/2 cup of the Parmesan cheese; set aside.

In another medium bowl, mix chicken, enchilada sauce and chilies.

In an ungreased 13x9-inch glass baking dish, spread one cup of the chicken mixture. Top with three uncooked lasagna noodles; press gently into chicken mixture. Spread with 2/3 cup of the ricotta mixture. Sprinkle with one cup of the mozzarella cheese. Repeat layers three times. Sprinkle with remaining Parmesan cheese.

Bake, covered, for 45 minutes.

Uncover; bake 10 to 15 minutes longer or until noodles are tender, cheese is bubbly and edges are lightly browned.

Let stand 10 minutes before serving.

Per Serving (excluding unknown items): 269 Calories; 19g Fat (64.6% calories from fat); 18g Protein; 6g Carbohydrate; 1g Dietary Fiber; 87mg Cholesterol; 436mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 Vegetable; 2 1/2 Fat.