
Chicken Lasagna II

Laura Popovich - Hudson's Flint

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

SAUCE

1/2 cup onion, finely chopped

1/4 cup green bell pepper, finely chopped

2 tablespoons butter

1 can (10-3/4 ounce) cream of mushroom OR creamy chicken mushroom soup

2/3 cup milk

LASAGNA

1 package (8 ounce) cooked lasagna noodles

1 carton (16 ounce) small curd cottage cheese

1 package (8 ounce) cream cheese, cut into 1/2-inch cubes

2 1/2 cups cubed, cooked chicken

12 ounces (3 cups) shredded Cheddar cheese

1/4 cup grated Parmesan cheese

Preheat the oven to 350 degrees.

In a large skillet, saute' the onion and green pepper in butter until tender. Stir in the soup and milk.

Spread enough sauce to lightly cover the bottom of a 13x9x2-inch baking pan.

Layer 1/3 of the noodles, cottage cheese, cream cheese, chicken, sauce and Cheddar cheese, in that order. Repeat twice more.

Sprinkle the top with Parmesan cheese.

Bake for 50 to 60 minutes.

(The lasagna can be assembled a day ahead, refrigerated and baked the next day.)

Pasta

Per Serving (excluding unknown items): 5893 Calories; 484g Fat (73.8% calories from fat); 353g Protein; 35g Carbohydrate; 2g Dietary Fiber; 1522mg Cholesterol; 9102mg Sodium. Exchanges: 50 Lean Meat; 1 1/2 Vegetable; 1/2 Non-Fat Milk; 65 1/2 Fat.