

Chicken & Cheese Lasagna

Oven 350 - 9x13 pan.

Ingredients:

½ cup each chopped onion, green and red bell peppers
1 tablespoon water
1 (10 ¾ oz) can cream of chicken soup
1/3 milk
½ teaspoon dried basil
8 oz lasagna noodles, cooked
1 lb cottage cheese (small curd)
3 cups chopped cooked chicken
1 ½ cups shredded cheddar cheese, divided
1 cup grated parmesan cheese, divided

Direction:

1. Preheat the oven to 350.
2. Cooking water boiling – lasagna.
3. Sauté onion and bell peppers in water in large skillet over medium-high heat. Add soup, milk and basil. Mix well, turn low heat.
4. Arrange half the noodles on the bottom of an 9x13 pan. Spread half the soup mixture and half the cottage over noodles. Arrange half the chicken on top of the cottage cheese. Sprinkle with half the cheddar and half the parmesan.
5. Repeat layers of the remaining noodles, soup mixture, cottage cheese , chicken and cheeses.
6. Bake, uncovered for 45 minutes.

By: Oma.

Michi DeMarrais
ASL Silent Chef
www.deafnewspaper.com