



**Makes 9 Servings**

Use Chantal® Talavera Collection™ Rectangular Baker



# Chicken Alfredo Lasagna

## Ingredients:

- |  |                                   |
|--|-----------------------------------|
| 4 cooked, chopped, boneless chicken breast tenderloins | 4 cups ricotta cheese             |
| 3 minced garlic cloves                                 | 8 oz cooked spinach               |
| 20 oz creamy alfredo sauce                             | 16 oz cooked lasagna noodles      |
|  | 7 cups shredded mozzarella cheese |

## Preparation:

1. Preheat oven to 350° Fahrenheit.
2. Combine chicken, half of minced garlic and alfredo sauce in a mixing bowl. In another bowl, combine ricotta, spinach and remaining minced garlic.
3. In the Talavera Rectangular Baker, place 4 overlapping strips of lasagna noodles along the bottom of the pan. Spread the ricotta mixture evenly over noodles. Add 1½ cups of mozzarella cheese across the top.



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## Preparation (Continued):

4. Next, add another layer of 4 lasagna noodles. Then evenly spread chicken mixture above noodles. Sprinkle another 1½ cups of mozzarella cheese covering the mixture.
5. Repeat steps 3 and 4.
6. Finally, place the last layer of noodles on top and smoothly add the remaining 1 cup of mozzarella cheese. (Note: If you have any left over ricotta mixture, spread it on the top to add more flavor.)
7. Cover baker with aluminum foil. Place on middle rack of the oven and bake for 40 minutes. Open oven and remove foil. Bake for an extra 5 minutes to allow top to brown. Take out and let cool.  
Ready to serve!