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From our table to yours!

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"White" Chicken Lasagna



Ingredients

2 lb chicken breast	2 garlic cloves
4 cups milk	3/4 cup flour
2 cups chicken broth	2 cups shredded cheddar cheese
2 bay leaves	4 TBSP butter or olive oil, divided
3 sprigs thyme	1 package lasagna noodles
2 tsp chicken bouillon or broth mix	2 cups shredded mozzarella cheese
1/2 tsp black pepper	
1 lb sliced mushrooms	

Directions

1. Simmer the chicken breast and herbs in the milk and broth in a large saucepan for about 15 minutes. Remove the chicken and shred it, saving the simmering liquid.
2. Heat 2 tablespoons of the butter in a large frying pan and sauté the mushrooms and garlic until the liquid has evaporated and the mushrooms begin to brown. You may need to split them into two batches. Set the cooked mushrooms aside.
3. Heat the remaining 2 tablespoons of butter and add the flour, stirring constantly for 1 minute. Gradually stir in 2 cups of the milk/broth mixture, stirring consistently until the liquid thickens. Then, add the remaining liquid. Once the liquids are combined and thickened, remove from heat and stir in the cheddar cheese until melted, adding pepper to taste. Then, stir in the mushrooms and chicken.
4. Cook the lasagna noodles by the instructions. Layer the noodles and the chicken/mushroom/sauce mixture in a lasagna pan, reserving at least 1/2 cup for the top. Sprinkle with mozzarella and bake at 350° for 30 minutes.