

# Chicken Lasagna

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*lasagna noodles*  
*1 cup creamy cottage*  
*cheese*  
*2 boneless chicken breasts,*  
*poached and cut into strips*  
*or shredded*  
*8 ounces cream cheese*  
*2 cups grated mozzarella*  
*cheese*  
*Parmesan cheese*  
**MUSHROOM SAUCE**  
*chopped onion*  
*3 tablespoons butter*  
*1/2 cup milk*  
*chopped pimientos*  
*chopped green pepper*  
*1 can mushroom soup*  
*1 can (6 ounce) sliced*  
*mushrooms*  
*basil*

Preheat the oven to 350 degrees.

Make the mushroom sauce: In a skillet, melt the butter. Saute' the onion and green pepper until soft. Stir in the soup. Stir to a creamy smoothness. Add the milk, pimientos, mushrooms and basil. Simmer, stirring, to blend.

Spoon mushroom sauce to cover the bottom of a 9x13-inch baking pan. Lay lasagna noodles over the sauce. Spoon some cottage cheese over the noodles.

Scatter some chicken in the dish. Spread more sauce.

Cover with another layer of noodles and slices of cream cheese. Ladle more sauce. Repeat as necessary until all of the ingredients are used, ending with mushroom sauce. Sprinkle mozzarella cheese over the top of the dish.

Bake, uncovered, for one hour.

About 15 minutes before removing from the oven, scatter Parmesan cheese on top.

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Per Serving (excluding unknown items): 1318 Calories; 127g Fat (85.2% calories from fat); 25g Protein; 24g Carbohydrate; 1g Dietary Fiber; 361mg Cholesterol; 1965mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 24 Fat.