

Chicken-Cheese Lasagne

1/2 cup	butter (or margarine)melted	1	tsp	basil
2	cloves garlic clove, minced	1/2	tsp	oregano
1/2 cup	flour	1/4	tsp	pepper
1	tsp salt	9-10	noodles	Lasagne, uncooked
2	cups milk	2	cups	cottage cheese
2	cups chicken broth, homemade or canned	2	cups	chicken - (3 lbs), cut in pieces, and skin removed
2	cups Mozzarella cheese shredded	2	10 oz	Spinach, cooked & chopped
1	cup Parmesan cheese, divided			
1/2 cup	onion finely chopped			

- Melt butter in 2 Qt. saucepan over low heat. Add garlic and onion. Cook until tender. Add flour and salt. Cook stirring constantly until bubbly. Remove from heat and stir in milk and broth. Heat to boiling, stirring constantly. Boil one (1) minute. Add mozzarella, 1/2 c. Parmesan cheese, basil, oregano and pepper. Cook until cheese is melted. Add cottage cheese.
- Spread 1/3 cheese mixture over 4 uncooked noodles. Top with 1/3 chicken and cooked drained spinach. Spread 1/3 cheese mixture, Continue until all ingredients are used. Add 1/2 c. Parmesan cheese on top and bake

Servings: 12

Oven Temperature: 350°F

Cooking Times

Preparation Time: 30 minutes

Cooking Time: 35 minutes

Inactive Time: 15 minutes

Total Time: 1 hour and 20 minutes

Nutrition Facts

Serving size: 1/12 of a recipe (4.6 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

4 of the recipe's ingredients were not linked. These ingredients are not included in the recipe nutrition data.

Amount Per Serving	
Calories	235.26
Calories From Fat (57%)	135.03
% Daily Value	
Total Fat 15.36g	24%
Saturated Fat 9.42g	47%
Cholesterol 48.77mg	16%
Sodium 602.41mg	25%
Potassium 141.53mg	4%
Total Carbohydrates 9.17g	3%
Fiber 0.35g	1%
Sugar 4.08g	
Protein 15.1g	30%