

Cheese & Chicken Lasagna

Ingredients

- 2 whole chicken breasts
- 9 whole lasagna noodles
- 1 28 oz jar spaghetti sauce
- 1 16 oz jar alfredo sauce
- 3 tablespoons grated parmesan cheese
- 1 3 oz package Onion & Chive cream cheese
- garlic powder
- 2 cups shredded mozzarella cheese
- 1/4 teaspoon dried basil



1. Preheat oven to 375 degrees. Boil chicken breasts in a large pot of water for 30-40 minutes. Drain. Place chicken in a large bowl and shred.
2. Boil lasagna noodles in a large pot of water, and cook according to package directions. (10-12 minutes) Drain. Lay noodles out flat onto a wax or foil lined cookie sheet.
3. Add to the shredded chicken the parmesan, cream cheese and garlic powder. Mix together well. Pour in the alfredo sauce and mix again.
4. In a 2.5 quart baking dish pour one cup of the spaghetti sauce in the bottom. With one lasagna noodle, spread 1/2 cup of chicken mixture about 2/3 of the way up noodle. Roll noodle up. Place rolled noodle into baking dish. Repeat with all noodles.
5. Cover all rolled noodles with remaining spaghetti sauce and then sprinkle evenly with shredded mozzarella cheese and basil. Bake for 25-30 minutes or until Hot and Bubbly!