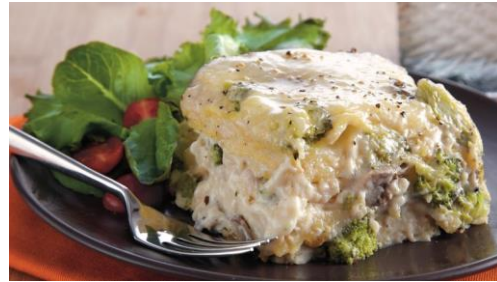


Slow Cooker Chicken Broccoli Lasagna

- Prep Time 20 min
- Total Time 4 hr 0 min
- Servings 10

- 1 1/2 cups Cascadian Farm™ Frozen Organic Broccoli Florets
- 3 cups chopped cooked chicken
- 3 1/2 cups shredded Italian cheese blend (14 oz)
- 3/4 teaspoon freshly ground pepper
- 1 can (10 3/4 oz) condensed cream of chicken soup
- 1 can (10 3/4 oz) condensed cream of mushroom soup
- 1 container (8 oz) sour cream
- 1 package (8 oz) sliced fresh mushrooms (about 3 cups)
- 9 uncooked lasagna noodles
- 1 cup freshly shredded Parmesan cheese (4 oz)



1. Cook and drain broccoli as directed on package, using minimum cook time. In large bowl, mix chicken, 2 cups of the cheese blend, the pepper, both soups, sour cream, mushrooms and broccoli.
2. Spray 5-quart slow cooker with cooking spray. Spread one-fourth of the chicken mixture in slow cooker. Layer with 3 of the uncooked noodles (breaking noodles as needed to fit), one-fourth of the chicken mixture and 1/2 cup of the cheese blend. Repeat layers twice. Sprinkle with Parmesan cheese.
3. Cover; cook on Low heat setting 3 hours 30 minutes or until bubbly and noodles are tender. Let stand 10 minutes before serving. Sprinkle with additional freshly ground pepper, if desired.