

# Cajun White Lasagna

- 1 1/2 pounds boneless skinless chicken breasts, cut into 1/2-inch pieces
- 1 (16-ounce) package smoked andouille sausage, cut into 1/4-inch pieces
- 1 red bell pepper, chopped
- 1 cup chopped onion
- 2 (15-ounce) jars garlic Alfredo sauce
- 2 1/2 cups grated Parmesan cheese, divided
- 1/2 cup chicken broth
- 1 teaspoon Creole seasoning
- 1 teaspoon ground black pepper
- 1 (15-ounce) container ricotta cheese
- 1 large egg
- 1 tablespoon dried basil
- 9 lasagna noodles, cooked according to package directions
- 1 (6-ounce) bag fresh baby spinach, stemmed
- 1 (8-ounce) package shredded mozzarella cheese

Preheat oven to 350°. Spread 1/3 cup Alfredo sauce in bottom of a 13" x 9" baking dish.

In a large skillet, cook chicken, sausage, bell pepper, and onion over medium-high heat until chicken is cooked through; drain. Stir in remaining Alfredo sauce, 2 cups Parmesan, and next 3 ingredients.

In a small bowl, stir together ricotta, egg, and basil.

Place 3 noodles in bottom of prepared pan. Spread 1/3 of ricotta mixture onto noodles; top with 1/3 each of chicken mixture and spinach and mozzarella. Repeat layers.

Bake for 45 minutes or until hot and bubbly. Sprinkle with remaining 1/2 cup Parmesan, and let stand for 10 minutes before serving.