

Chicken Lasagna

1 Tbsp butter

1/2 large onion, chopped

1 (10 oz) can cream of chicken soup

1 (10 oz) container Alfredo sauce

1/3 cup dry white wine or chicken broth

1/2 tsp dried basil

1 (10 oz) pkg frozen chopped spinach, thawed, drained, pressed between paper towels

2 cups ricotta cheese

1/2 cup grated Parmesan cheese

1 large egg, lightly beaten

9 lasagna noodles, cooked, drained

2 1/2 cups chopped cooked chicken

3 cups shredded Italian cheese blend or sharp cheddar cheese

Melt butter in large skillet. Sauté onion in butter until tender, about 5 minutes. Add soup, Alfredo sauce, wine/broth, basil; stir well. Reserve 1 cup of sauce.

In a large bowl, stir together spinach, ricotta cheese, parmesan cheese, egg.

Lightly grease or spray bottom of a 13' x 9' baking dish. In baking dish layer 3 noodles, 1/2 the sauce, 1/2 the spinach mixture, 1/2 the chicken, 1 cup of shredded cheese. Repeat layers. Top with remaining 3 noodles; spread with reserved sauce.

Bake in preheated 350 degree oven for 45 minutes. Sprinkle with remaining cup of shredded cheese; continue baking 5 minutes or until cheese is melted. Let stand 10 minutes before serving.