



Onion Recipe Contest
Main Dish – Professional
First Place – Elvia Berry from A Berry Catered Affair

Chicken Cheese Lasagna

Ingredients

½ cup margarine
2 cloves garlic, crushed
½ cup flour
1 tsp. flour
2 cups milk
2 cups chicken broth
2 cups shredded mozzarella
½ cup grated parmesan cheese
1 medium 1015 onion chopped (½ cup)
1 tsp. dried basil leaves
½ tsp. dried oregano
¼ tsp. black pepper
3 cups cooked chicken, cubed
8 oz. uncooked lasagna noodles
2 cups creamed cottage cheese
1 – 10 oz. package frozen spinach, chopped
½ cup grated parmesan cheese

Directions

1. Thaw and drain frozen spinach. Set aside.
2. Heat margarine in a 2-quart saucepan over low heat until melted; add garlic.
3. Stir in flour and salt. Stir constantly until bubbly
4. Remove from heat. Stir in milk and chicken broth.
5. Heat to boiling, stirring continuously. Boil for one minute and continue stirring.
6. Add mozzarella, parmesan cheese, chopped onion, basil, oregano and black pepper. Reduce to low heat.
7. Cook over low heat, stirring continuously, until cheese is melted.
8. Spread half of cheese mixture in ungreased baking dish.
9. Place 3-4 noodles on top of cheese and spread 1 cup of cottage cheese on noodles.
10. Repeat layers with a fourth of the cheese mixture, 3-4 noodles, and remaining cottage cheese.
11. Top with chicken and half of remaining cheese mixture. Top with remaining noodles and the remaining cheese mixture.
12. Sprinkle with parmesan cheese
13. Bake uncovered at 350 degrees until noodles are done, about 35 to 40 minutes.
14. Let stand 15 minutes before serving.