



Chicken Lasagna Alfredo

Servings: 0

Ingredients

- 10 Uncooked lasagna noodles
- 1 jar (16oz) white Alfredo pasta sauce
- 1/4 cup milk
- 1 1/2 tsp dried oregano
- 3 cups coarsely chopped cooked chicken
- 3 cups shredded mozzarella cheese
- 1 can (14oz) artichoke hearts in water, drained and chopped
- 4 oz crumbled feta cheese
- 1/2 cup chopped red bell pepper
- 1/4 cup finely chopped onion
- 1 garlic clove, pressed
- 2 cups packed fresh baby spinach leaves

Directions

Preheat oven to 375. Cook noodles according to package directions; drain and set aside. In medium bowl, whisk together alfredo sauce, milk and oregano until blended. In large bowl, combine chicken, mozzarella cheese, artichokes, feta cheese, bell pepper, onion, and garlic; mix well

To assemble lasagna, spread 2/3 cup of the Alfredo sauce mixture over bottom of 9X13 pan. Top with half of the chicken mixture. Repeat layers, starting with half of the remaining sauce. After layering, pour remaining sauce over top of lasagna.

Cover pan with aluminum foil; bake 45 minutes. Remove foil; bake, uncovered, 10-15 minutes or until bubbly. Remove from oven; let stand 15 minutes before serving

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