



# Chicken Spinach Lasagna Casserole

submitted by Danielle of Wausau, WI

## Ingredients:

- 1 10oz pkg frozen spinach, thawed and drained
- 2 cups cooked chicken, shredded
- 8oz queso fresco cheese, crumbled
- 1/3 cup chopped onion
- 1 tbsp corn starch
- ½ tsp salt
- ¼ tsp black pepper
- 1 tbsp soy sauce
- 1 10oz can cream of mushroom soup (Campbell's)
- 1 cup greek yogurt
- ¾ cup fresh mushrooms, chopped
- 1/3 cup fat free mayonnaise
- 3oz fresh baby spinach
- 9 lasagna noodles, cooked
- ½ cup shredded Parmesan cheese
- ½ cup chopped pecans

## Directions:

Preheat oven to 350°. In a large bowl, combine frozen spinach, chicken, queso fresco, onion, cornstarch, salt, pepper, soy sauce, soup, greek yogurt, mushrooms, and mayonnaise. Put a layer of noodles in the bottom of a greased 9 x 13" lasagna pan. Spread half the cheese/chicken mixture over the noodles. Layer half of the fresh spinach on top of the cheese/chicken mixture. Place another layer of noodles

cont. on back

on top and cover with the remaining chicken/cheese mixture. Layer remaining fresh spinach on top and finish with another layer of noodles. Sprinkle Parmesan cheese, then pecans on top and bake for 1 hour.



### Cooking Tip

When separating eggs, break them into a funnel. The whites will go through leaving the yolk intact in the funnel.

Submit your favorite recipe at [www.prnhealthservices.com](http://www.prnhealthservices.com) for a chance to win our monthly prize drawing.

