

## Buffalo Chicken Lasagna

### Ingredients

1.5 pounds ground chicken  
1 small onion, finely chopped  
1 celery rib, finely chopped  
1 large carrot, finely chopped  
1 tablespoon olive oil  
2 garlic cloves, minced  
1 can (14-1/2 ounces) diced tomatoes, drained  
1 bottle (12 ounces) buffalo wing sauce - I used Frank's RedHot Buffalo Wing Sauce  
1/2 cup water  
1-1/2 teaspoons Italian seasoning  
salt & pepper to taste  
1 carton (15 ounces) ricotta cheese - I used 1 batch of [Homemade Ricotta Cheese](#) instead  
1-3/4 cups (7 ounces) crumbled blue cheese, divided  
1/2 cup minced Italian flat leaf parsley  
1 egg  
9 lasagna noodles, cooked according to package  
5 cups (12 ounces) shredded part-skim mozzarella cheese

### Directions

1. In largish pan, brown chicken - drain and return to pan. Add onion, celery, carrot and cook until tender. Stir in garlic, tomatoes, wing sauce, water, italian seasoning, salt and pepper. Bring mixture to boil, reduce heat to low and simmer for 45 minutes.
2. While chicken mixture is simmering; combine ricotta cheese, 3/4 cup blue cheese, parsley and egg. Mix thoroughly and keep cool in fridge.
3. Heat oven to 350 and grease a 9x13 baking dish. I started the layering with sauce mix and then followed this order: 3 noodles, ricotta cheese, sauce mix, mozzarella, blue cheese. I repeated this order 2 more times.
4. Cover with foil or lid and bake for 20 minutes. Uncover and bake for about 30 minutes longer or until cheese is starting to bubble and turn golden. (Too bad cheese doesn't really turn into gold, huh?)
5. Let cool for at least 10 minutes before serving. Enjoy!!