

White Spinach-Artichoke Chicken Lasagna

{via [Hungry Harps](#)}

Ingredients

Ricotta Mix

1¾ cups La Romanella Part Skim Ricotta Cheese
1 large egg
1 cup La Romanella Marinated Artichoke Hearts, chopped or processed through food processor
10oz. frozen spinach, thawed and drained
2 garlic cloves, minced
½ tsp salt
½ teaspoon ground black pepper

White Sauce

2 tablespoons olive oil
1½ cup chopped yellow onion
3 garlic cloves, sliced
8oz. fresh mushrooms, chopped
⅛ teaspoon crushed red pepper flakes
2 tablespoons flour
1½ cups whole milk
1½ cups heavy cream
¼ teaspoon italian seasoning
¼ teaspoon salt
¼ teaspoon ground black pepper
¼ cup grated La Romanella Grated Parmesan Cheese

Layering Ingredients

9 lasagna noodles, cooked according to package
2 cups cubed, cooked chicken
3.8oz can black sliced olives, drained
3 cups shredded mozzarella
¼ cup grated La Romanella Grated Parmesan Cheese
3 tablespoons chopped fresh parsley

Directions

1 Mix together ricotta cheese, egg, artichoke hearts, spinach, garlic cloves, salt and pepper until well incorporated. Place in fridge until ready to use.
2 Heat oil in saucepan over medium-high heat. Add onions and garlic, cook until onions start to sweat. Add mushrooms and saute until they have released their moisture and most of it has been cooked off. Sprinkle flour over the mushroom mixture and stir well. Let cook for 1 minute and then add milk and heavy cream. Bring to boil and then simmer for about 5 minutes, stirring occasionally to avoid burning. Remove from heat and stir in parmesan cheese.
3 Grease 9x13 baking dish. Spread ½ cup of sauce on bottom of baking dish. Then start the lasagna layers. There will be 3 layers, each in the following order: 3 noodles, ricotta mixture,

chicken and olives, white sauce, mozzarella. The final layer will be finished with parmesan cheese and chopped parsley. Cover with foil.

4 Bake for 40 minutes at 350 degrees. Remove foil and bake for an additional 15 minutes or until cheese starts to turn golden brown. Let rest for at least 10 minutes before serving. Enjoy!