

## **HERBED CHICKEN LASAGNA**

(recipe from Good Things Utah, 2007)

1 ½ cups sliced fresh mushrooms  
1 cup chopped onion  
2 Tbs. butter  
2 pkgs. Hollandaise sauce (prepared per directions)  
½ large pkg. pre-cooked lasagna noodles  
1 pound chicken, cooked and cubed  
½ Tbs. fresh basil  
½ Tbs. fresh oregano  
Salt and Pepper  
1 (12-ounce) can asparagus tips  
1 ½ cups Italian blend or mozzarella cheese  
½ cup shredded parmesan

Sauté mushrooms and onion in butter for about 5 minutes.

In a large bowl, mix chicken, basil, oregano, and salt & pepper to taste. Gently fold in asparagus tips.

Using a 9x9 pan, spread small amount of prepared Hollandaise sauce on bottom.

Make 2 layers as follows: noodles, Hollandaise, chicken mixture, mozzarella and Parmesan.

Repeat for second layer.

If there is any sauce left over, pour it over the second layer of noodles before adding the last of the cheese.

Bake at 350 degrees for 30 minutes. Let stand 10 minutes before serving.

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