

Recipe: *Chicken Bacon Alfredo Lasagna*

Yields: 8 servings Cook Time: 35 Mins.

TAPE & TAKE Recipe

Ingredients:

2-4 tablespoons of olive oil • 3 pounds boneless skinless chicken breasts (or tenderloins) • 2 teaspoons of your favorite chicken seasoning

10-15 strips of bacon, cooked and crumbled • 32 ounces ricotta • 2 teaspoons garlic powder • 4 cups shredded mozzarella cheese

12 uncooked lasagna noodles • 1 tablespoon of your favorite chicken seasoning • 32 ounces Alfredo sauce • 3 large eggs, beaten

Directions:

Preheat oven to 375F. Chop chicken into bite sized pieces. Heat Olive oil on medium heat and add chicken.

Season with your favorite chicken seasoning - 2 tsp. Cook chicken for about 15-20 minutes, stirring occasionally, until done.

Set chicken aside. In a large bowl, mix together the ricotta, eggs, garlic powder and chicken seasoning.

Cook the noodles in a large pot of salted boiling water for about 12-14 minutes. Remove from water, drain and lay flat on a baking sheet.

Brush with a little olive oil on both sides to keep the noodles from sticking. In a 9x13 pan, spread a little Alfredo sauce over the

bottom of the pan. Lay three noodles across the pan. Spread some of the ricotta mixture on the noodles. Sprinkle with some chicken,

& bacon. Top with some Alfredo and sprinkle with mozzarella cheese. Continue the layers, ending with a layer of mozzarella

Cover with foil and bake for 30 minutes. Remove foil and bake 5-10 minutes. Slice and Serve.

www.bigbearswife.com



Recipe: *Chicken Bacon Alfredo Lasagna*

Yields: 8 servings Reheat/Cook Time: 25 / 35 minutes

TAPE & TAKE Recipe

Made with love by: _____

To Bake:

Preheat oven to 375F. Cover with foil and bake for 30 minutes.

Remove foil and place under the broiler for 3-5 minutes or until cheese is melted and bubbly.

Let sit about 5-10 minutes, slice and serve.

To Reheat:

Preheat oven to 325F. Cover with foil and bake for 20-30 minutes.

OR slice into servings and reheat in microwave for 1-2 minutes



www.bigbearswife.com