**chicken cheese roll**

**Instructions:**

**Step 1 :**

**Bring a large pot of lightly salted water to a boil. Cook lasagna noodles for 8 to 10 minutes, or until al dente. Drain, rinse with cold water, and set aside.**

**Step 2**

**Meanwhile, place the chicken in a saucepan with enough water to cover, and bring to a boil. Cook for 20 minutes, or until no longer pink and juices run clear. Remove from saucepan, and shred.**

**Step 3**

**Preheat oven to 350 degrees F (175 degrees C). Dissolve the bouillon cube in hot water. In a large bowl, mix the chicken with the bouillon, cream cheese, and 1 cup mozzarella cheese.**

**Step 4**

**Spread 1/3 of spaghetti sauce in the bottom of a 9x13 inch baking dish. Cover with the chicken mixture, and top with 3 lasagna noodles; repeat. Top with remaining sauce, and sprinkle with remaining mozzarella cheese.**

**Step 5**

**Bake for 45 minutes in the preheated oven.**

**Hi, my name is Jeanine and I love bright seasonal food that’s very often finished with a squeeze of lemon. Hence the name. I do most of the cooking around here and my husband Jack is my #1 taste-tester. Together, we photograph our recipes from our home in Chicago, IL.**

**We’re not entirely vegetarian, but most of the recipes here are. I love to try new foods and create new recipes but I will always have a soft spot for avocado toast and kale salads. My favorite food on the planet is a ripe peach, and Jack’s is mushrooms (in his opinion, he’s a fun guy, get it!)**

**We started this blog in 2011 and have since been featured in Food & Wine, Food 52, Refinery29, SELF Magazine, and Oprah Magazine(!), among others. Love & Lemons was named Readers Choice Best Cooking Blog by Saveur Magazine in 2014 and won an Saveur Editor’s Choice award in 2016.**

**Chocolate chip cookies**

**Instructions :**

**Step 1**

**Preheat oven to 375 degrees F (190 degrees C).**

**Step 2**

**In a mixing bowl, cream butter and sugars. Add pudding mix, eggs and vanilla. Combine flour and baking soda; add to creamed mixture and mix well. Fold in chocolate chips.**

**Step 3**

**Drop by teaspoonfuls onto ungreased baking sheets. Bake for 10 to 12 minutes or until lightly browned.**

**Crispy chicken roll**

**Instructions :**

**Step 1**

**Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil and spray with cooking spray.**

**Step 2**

**Arrange chicken thighs on prepared baking sheet.**

**Step 3**

**Combine garlic salt, onion salt, oregano, thyme, paprika, and pepper together in a small container with a lid. Close the lid and shake container until spices are thoroughly mixed. Sprinkle spice mixture liberally over chicken thighs.**

**Step 3**

**Bake chicken in the preheated oven until skin is crispy, thighs are no longer pink at the bone, and the juices run clear, about 1 hour. An instant-read thermometer inserted near the bone should read 165 degrees F (74 degrees C).**

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