

## CHICKEN ALFREDO LASAGNA

10 uncooked lasagna noodles  
1 jar (16 oz) white Alfredo pasta sauce  
¼ cup milk  
1 ½ tsp. dried oregano leaves  
3 cups chopped cooked chicken  
1 can (14oz) artichoke hearts, chopped  
½ cup chopped red bell pepper  
¼ cup finely chopped onion  
4 oz packed fresh baby spinach leaves, minced  
1 garlic clove, pressed  
3 cups (12 oz) shredded mozzarella  
1 pkg. (4 oz) crumbled feta cheese

Preheat oven to 375. Cook noodles according to pkg. directions.

**Alfredo Sauce Mixture:** In small bowl combine Alfredo sauce, milk, & oregano. Whisk until blended. Set aside.

**Chicken Mixture:** Chop chicken into large chunks or use canned chicken. Dice artichokes, bell pepper & onion. Add minced spinach. Using Garlic Press, press garlic over bowl. Place in colander bowl. Add mozzarella and feta and mix well.

To assemble lasagna, spread a little of the Alfredo sauce mixture over bottom of (9x13) Rectangular pan. Place half of the noodles in bottom of pan, overlapping to fit. Add half the chicken mixture. Top with half the sauce. Repeat layers: noodles, chicken, sauce. Cover with foil. Bake at 375 for 45 minutes. Carefully remove foil. Continue baking 10-15 minutes or until bubbly. Remove from oven; let stand 15 minutes for easier serving. Yield: 12 servings