Creamy White Chicken and Artichoke Lasagne

Description

I mean come on…Creamy White Sauce….Chicken….Artichokes….Lasagna!!! I'm craving it right now just thinking about it…and I am not in the least bit hungry!

Summary

Yield: 6
Prep Time: 45 minutes
Category: Poultry
Cuisine: American

Ingredients

- 2 cup boneless skinless chicken breast cooked and shredded
- 14 oz artichoke hearts chopped
- 1/2 cup chopped sun dried tomatoes OR 1 can Rotel with chilies and juice
- 8 oz Kraft Mozzarella Cheese with a touch of PHILADELPHIA
- 1/2 cup grated parmesan cheese
- 8 oz cream cheese softened
- 1 1/2 cup milk, add more as needed to keep from being dry
- 1/2 tsp garlic powder
- 1/4 cup fresh basil chopped
- 12 cooked lasagne noodles, use no boil noodles soaked 10 Minutes
- 1 egg

Instructions

Heat oven to 350°F.

Combine chicken, artichokes, tomatoes, 1 cup mozzarella and Parmesan.

Beat cream cheese, milk, egg, and garlic powder with mixer until well blended;

Stir in 2 Tbsp. basil.

Mix half with the chicken mixture.

Spread half of the remaining cream cheese sauce onto bottom of 13×9-inch baking dish;

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cover with 3 noodles and 1/3 of the chicken mixture.

Repeat layers of noodles and chicken mixture twice.

Top with remaining cheese sauce and mozzarella; cover.

Bake 25 min. or until heated through.

Sprinkle with remaining basil.