

White Lasagna

Ingredients

- 1 large jar of alfredo sauce
- 2 packages frozen chopped spinach, drained and patted dry
- 1 small container of cottage cheese
- 1 small container of ricotta cheese
- 1 lb ground chicken or turkey
- 1 package italian sausage
- 2 small cans sliced black olives
- 2 small cans sliced mushrooms
- 1 large onion chopped
- 1 package shredded romano cheese
- 2 packages shredded mozzarella cheese
- 1 c parmesan cheese
- 9 lasagna noodles cooked

Instructions

Brown the ground chicken and Italian sausage in a skillet with the onions. Drain and mix with the jar of Alfredo sauce in a large bowl. Spray a 13x9 pan with non-stick spray. Begin by putting a thin layer of the meat mixture on the bottom of the pan, cover with 3 noodles, a layer of spinach, olives, mushrooms and mozzarella. Continue with layers ending with a meat layer on top. Put a layer of cheese on top and sprinkle with the Parmesan. Bake at 375 for 45 minutes or until heated throughout. *this recipe can be made up prior to cooking and refrigerated or frozen until ready to cook. Be sure to fully thaw if frozen and increase cooking time to 1 hour.