

# Cheesy Chicken Caesar Lasagna

Adapted from Pinch of Yum, Nov. 2013



## Servings: 12

NOTE: the original recipe called for 1/2 cup grated Parmesan and 3 cups shredded Mozzarella. The purchase of the Kraft pre-shredded Italian blend worked beautifully in this recipe, and simplified the work.

1. Melt the butter over medium high heat. Stir in the flour and cook for 2-3 minutes. Add the milk, a little bit at a time, until the mixture is smooth and creamy. Whisk in the cubes of cream cheese, nutmeg, and Caesar dressing until smooth and creamy. Continue cooking over low heat until cream cheese has melted. Taste and adjust seasonings as necessary.
2. Cook the lasagna noodles a minute or two less than the package directions (noodles will continue to cook in the oven). Add the chicken to the sauce mixture and keep over medium low heat.
3. Grease a 9x13 pan and preheat the oven to 375°F. Cover with 3 lasagna noodles. Top with 1/3 the chicken mixture, a third of the spinach, 3 tablespoons of the sundried tomatoes, and a quarter of the cheese. Cover with 3 more noodles. Repeat layers, ending with another layer of noodles and the remaining 1 cup cheese. Make sure you leave enough cheese to cover the top layer.
4. Bake for 30 minutes covered with greased foil. Remove the foil and bake for another 5-10 minutes to brown the cheese. Let stand for 10 minutes before cutting. Can be made ahead and refrigerated. Remove from refrigerator for about 45 minutes before baking.

- 3 tablespoons butter
- 3 1/2 tablespoons flour
- 1 3/4 cups whole milk
- 4 ounces cream cheese, cut into 1/2" cubes
- 1/2 teaspoon salt
- ground black pepper to taste
- 1/4 teaspoon grated nutmeg
- 1/2 cup Caesar salad dressing
- 12 ounces grated cheese, Kraft's Italian cheese blend, comes in 8 ounce packages
- 12 lasagna noodles
- 3 cups chicken, meat only, from a whole rotisserie chicken, shredded
- 3 cups fresh spinach, baby spinach
- 1/2 cup sun-dried tomatoes, oil-packed, chopped

*Per Serving (excluding unknown items): 673 Calories; 26g Fat (35.6% calories from fat); 34g Protein; 74g Carbohydrate; 3g Dietary Fiber; 94mg Cholesterol; 539mg Sodium; 5g Total Sugars; trace Vitamin D; 292mg Calcium; 4mg Iron; 537mg Potassium; 457mg Phosphorus. Exchanges: 56 Grain(Starch).*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**