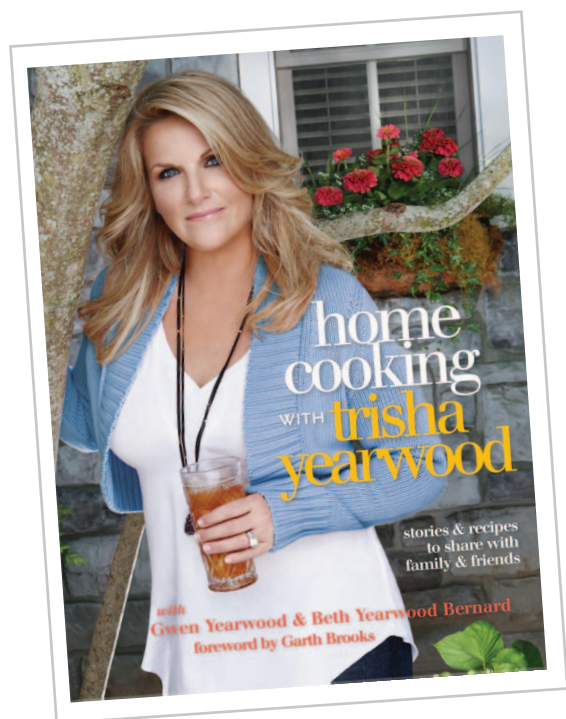




Excerpts from *Home Cooking With Trisha Yearwood*

## chicken spinach lasagne

The mention of spinach in a recipe usually sends a few folks running from the dinner table, but in this twist on lasagne, one taste will have them asking for more. Beth's friends often gather in each others' homes for a weekend bring-a-dish, and when it's her turn to host, she usually makes this lasagne. Even the kids like it! You can put it together ahead of time and bake it just before dinner is to be served. It's great with some wild rice and a green salad. The spinach can just be your little secret! Serves 12



- 1 10-ounce package frozen spinach, thawed and drained
- 2 boneless, skinless chicken breast halves, cooked and shredded
- 2 cups grated Cheddar cheese (5 ounces)
- 1 small onion, finely chopped
- 1 tablespoon cornstarch
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon soy sauce
- 1 10-ounce can cream of mushroom soup
- 1 8-ounce container sour cream
- 1/2 cup sliced fresh mushrooms
- 1/3 cup mayonnaise
- 8 ounces lasagne noodles, cooked according to package directions
- 1 cup grated Parmesan cheese
- 1 cup pecans, finely chopped

Preheat the oven to 350°F.

In a large bowl, combine the spinach, chicken, Cheddar cheese, onion, cornstarch, salt, pepper, soy sauce, soup, sour cream, mushrooms, and mayonnaise. Put a layer of noodles in the bottom of a greased 9 × 13 × 2-inch casserole dish. Spread half of the spinach mixture over the noodles. Put another layer of noodles over the mixture and cover with the remaining spinach mixture. Sprinkle the Parmesan cheese over the casserole. Then sprinkle the pecans on top. Bake for 1 hour. Let the casserole sit for 15 minutes before serving.

