

Nonna Snowden Cooks

Cook, Skydive, Have Fun, Give Back

Chicken Alfredo Lasagna

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” video on preparing this dish. As you will see in this and other videos, as well as in the ingredient list below, Nonna isn’t big on measurements. Years of family cooking have taught her that the best meals are meals where your favorite foods and seasonings (whether spices or herbs or both) come together. As a result she often experiments as she cooks. As you cook this dish, feel free to mix it up some yourself!

Ingredients:

Ready to bake lasagna noodles (1 box)
Shredded Mozzarella (3-4 layers worth - 10-12ish ounces)
Grated Sheep’s Milk Romano Cheese (3 cups divided - give or take)
Heavy cream (big ol’ jug - 1 pint (16oz))
Goat butter (2 tablespoons - give or take)
Tony Chachere’s Creole Seasoning
Chopped Parsley (1+ cup)
Cajun Garlic Power Sauce
Garlic (1 whole head - chopped)
Onion (medium to large - chopped)
Baby Spinach Leaves (1 bag)
1 tablespoon Flour
2 large Whole Milk Ricotta Cheese Containers (1 quart each)
2 Eggs
Boneless Chicken thighs (8ish - depends on how much meat you want in the dish)
Baking bag (medium to large, depends on much chicken you cook)
Uncle Paulie’s Salt
Kosher Salt

Boneless Chicken Thighs: Season with Cajun Power Garlic Sauce & Uncle Paulie’s Salt. Put the tablespoon of flour in the baking bag and shake. Then put the thighs in the baking bag. Sprinkle the chopped garlic and chopped onion over the chicken thighs in the baking bag. Tie the open end of the baking bag and cut 2-3 slits in it so it will vent heat. Cook at 375 degrees for about 45 minutes or until cooked through. After thighs are cooked through, remove them from the baking bag and let them cool. **SAVE the JUICE** from the baking bag. Once cool, chop, dice, or shred the chicken.

Alfredo Sauce: Pour the juice from the baking bag in a large pot. Add all of the heavy cream, goat butter, and a little parsley. Simmer until the sauce thickens up some. Then add about 1 cup of the grated sheep’s milk romano cheese. How much cheese you add depends on your personal preference. Simmer until the sauce thickens. How long you simmer the sauce depends on how thick you like your sauce.

Cheese Filling: In a large bowl mix the whole milk ricotta cheese, two eggs, sheep’s milk romano cheese (about 1.5 cups), and parsley (1 cup give or take). Season to taste with Uncle Paulie’s Salt and Tony’s Chachere’s (or your favorite herbs and spices). Mix well. You can add another egg and more romano to obtain the consistency you desire.

Assemble lasagna in this order: Sauce, noodles, cheese filling, spinach, chicken, shredded mozzarella. Two layers is usually about right. On the last layer do NOT add the mozzarella. Bake in oven.

Nonna donates 50% of proceeds to JumpForTheRose.org.

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Bake Lasagna: for 30-45 minutes at 375 degrees. Check it at about 30 minutes. You want to make sure it is warm/hot in the middle and that the noodles are soft. When the lasagna is cooked through, remove the pan from the oven and add (on top) some shredded mozzarella and a tad more grated sheep's milk romano cheese. Add crispy bacon if you like! Bake for 5 mins. Do not let the top layer of cheese burn. When the top layer of cheese is melted, remove from the oven and serve (you may want to let it cool a little before serving, your call!)