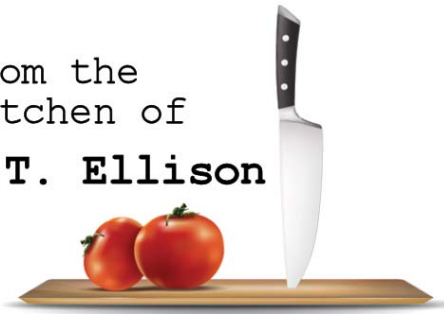


From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 6 Lasagna Noodles — dried
- ✓ 10 ounces Frozen Spinach — thawed
- ✓ 2 cups cooked chicken — chopped
- ✓ 8 ounces shredded cheddar cheese
- ✓ 1/3 cup onion — finely chopped
- ✓ 1/4 teaspoon nutmeg
- ✓ 1 tablespoon cornstarch
- ✓ 1/2 teaspoon salt
- ✓ 1/4 teaspoon pepper
- ✓ 1 tablespoon soy sauce
- ✓ 1 can Cream of Mushroom soup
- ✓ 8 ounces sour cream
- ✓ 4 1/2 ounces canned mushrooms — drained (I prefer fresh, just sauté lightly before adding in)
- ✓ 1/3 cup mayonnaise
- ✓ 4 ounces Parmesan cheese — freshly grated

Topping:

- ✓ 1 tablespoon Butter
- ✓ 2/3 cup of pecans — chopped

Chicken Lasagna Florentine

This unique take on lasagna is incredibly easy and delicious. And since it comes from Southern Living originally, you know it has a southern twist — pecans. When I saw the recipe for the first time I was skeptical, but the pecans absolutely make this dish. I hope you enjoy it — do email me and let me know!

Directions:

- Melt butter in small skillet over medium heat, add pecans and cook 3 minutes. Directions:
- Preheat oven to 350° degrees
- Cook noodles according to package directions, drain and set aside. (I tried using no cook noodles, and that was a mistake. They soak up all the juice. So do boil your noodles)
- Drain spinach well
- Combine spinach, chicken and next 11 ingredients in a large bowl, stir well.
- Arrange 3 noodles in a greased 11" x 7" baking dish.
- Spread half of chicken mixture over noodles.
- Repeat with remaining noodles and chicken mixture.
- Sprinkle with Parmesan cheese and topping.
- Cover and bake for 55 to 60 minutes or until hot and bubbly. Let stand 10 minutes before cutting.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

