

Cheesy Chicken Ranch Lasagna

Ingredients :

2 (12 oz) cans evaporated milk
1 (1 oz) pkg. Hidden Valley dry Salad Dressing & Seasoning Mix
(not the dip blend)
3 C. cubed, cooked, chicken
1/8 tsp pepper
1 (16oz) lasagna noodles, cooked (I used 9 noodles)
1 1/2 to 2 C cheddar cheese, grated
1 1/2 to 2 C mozzarella cheese, grated

How to make it :

Combine evaporated milk and Ranch dressing and pepper in a 3 quart heavy saucepan. Heat over low heat, stirring frequently until dry ingredients are dissolved. Simmer, uncovered, 25 minutes, stirring frequently. Sauce will thicken slightly.

Layer half of lasagna noodles, chicken, sauce, and cheese in well-greased 9×13 pan. Repeat layers again. Bake at 350 for 35-40 minutes or until hot and bubbly. Let rest 10 minutes before serving.

This sauce may curdle on you when heating it, it's OK. Mine did not, because I kept it at a low heat after I let it come to just a boil, and stirred, stirred, stirred. You may not need the full 25 minutes, so when you can tell it's starting to thicken, it's OK to add to the dish. It may curdle after it's baked, but again, it's OK.

FOR A GLUTEN FREE CASSEROLE STYLE:

(for non GF, use regular pasta)

2 (12 oz) cans evaporated milk
1 (1 oz) pkg. Any Gluten Free Dry Ranch Salad Dressing (not the dip blend)
3 C. cubed, cooked, chicken (about 2 large chicken breasts)
1/8 tsp pepper
2-3 C. uncooked gluten free penne pasta
1 C cheddar cheese, grated
1 C mozzarella cheese, grated
Spray a 9×13 baking dish. Cook pasta until about 2 minutes

under regular cook time (probably about 5-6 minutes). Drain, add to prepared dish.

Combine evaporated milk and Ranch dressing and pepper in a 3 quart heavy saucepan. Heat just to a boil then lower heat, stirring frequently until dry ingredients are dissolved. Simmer, uncovered, 25 minutes, stirring frequently. Sauce will thicken slightly.

Layer pasta, chicken, sauce, and cheese into dish. Bake uncovered at 350' for 25 minutes or until hot and bubbly.

Let rest 10 minutes before serving.