

Chicken Alfredo Lasagna Casserole

Ingredients:

- 9 lasagna noodles
- 2 $\frac{1}{2}$ cups Alfredo sauce (homemade or store-bought)
- 2 cups cooked, shredded chicken
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 3 cups shredded Mozzarella cheese (or cheese of your choice)

Directions:

1. Preheat your oven to 350°F (175°C). Grease an 8×8-inch baking dish with non-stick spray.
2. Cook the lasagna noodles in a large pot of boiling water until al dente, according to the package instructions. Drain and rinse the noodles with cold water to prevent them from sticking together. Blot dry each noodle with a paper towel.
3. Lay out each noodle individually on a clean surface.
4. Spread about 2 tablespoons of Alfredo sauce evenly over each noodle. Be cautious not to use too much sauce.
5. Sprinkle dried oregano and garlic powder on top of the sauce on each noodle.
6. Divide the shredded chicken evenly among the noodles, spreading it out in a single layer.
7. Sprinkle approximately 3 tablespoons of shredded cheese over the chicken on each noodle.
8. Roll up each noodle tightly, starting from one end and rolling towards the other. Lift the noodle slightly to prevent the filling from spilling out.

9. Place the rolled-up noodles seam-side down in the prepared baking dish.
10. Pour the remaining Alfredo sauce over the top of the roll-ups, covering them evenly.
11. Sprinkle the remaining shredded cheese over the top of the sauce.
12. Bake in the preheated oven for about 30 minutes, or until the cheese is melted and bubbly.
13. Serve your delicious Chicken Alfredo Lasagna Casserole hot and enjoy!

For the Homemade Garlic Alfredo Sauce: **Ingredients:**

- 1/2 cup butter
- 2 ounces cream cheese
- 2 cups heavy cream (or substitute half and half)
- 2 teaspoons garlic powder
- 1/2 teaspoon fresh minced garlic
- Salt and freshly ground black pepper to taste
- 1/2 teaspoon dried oregano
- 1/2 cup grated Parmesan cheese

Directions:

1. In a medium to large saucepan, melt the butter over medium heat.
2. Add the fresh minced garlic and cook for 1 minute until fragrant.
3. Add the cream cheese to the saucepan and whisk until smooth and melted.
4. Pour in the heavy cream and whisk to combine.
5. Season the sauce with garlic powder, salt, pepper, and dried oregano. Bring the sauce to a simmer, whisking frequently, until it thickens, about 15 minutes.
6. Stir in the grated Parmesan cheese until melted.
7. Remove the sauce from heat and serve it over your

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