

Creamy white chicken alfredo lasagna

Ingredients

2 cups shredded cooked chicken breasts
1 can (14 oz.) artichoke hearts, drained, chopped
1 pkg. (8 oz.) KRAFT Shredded Mozzarella Cheese with a TOUCH OF PHILADELPHIA, divided
1/2 cup KRAFT Grated Parmesan Cheese
1/2 cup chopped drained oil-packed sun-dried tomatoes
2 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
1 cup milk
1/2 tsp. garlic powder
1/4 cup tightly packed fresh basil, chopped, divided
12 lasagna noodles, cooked

Directions

HEAT oven to 350°F.

COMBINE chicken, artichokes, 1 cup mozzarella, Parmesan and tomatoes. Beat cream cheese, milk and garlic powder with mixer until well blended; stir in 2 Tbsp. basil. Mix half with the chicken mixture.

SPREAD half the remaining cream cheese mixture onto bottom of 13×9-inch baking dish; cover with 3 noodles and 1/3 of the chicken mixture. Repeat layers of noodles and chicken mixture twice. Top with remaining noodles, cream cheese mixture and mozzarella; cover.

BAKE 25 min. or until heated through. Sprinkle with remaining basil. Let stand 5 min. before cutting to serve.