WHITE SAUCE LASAGNE

Marlene Fowler and Jana Brokaw, 2009 Wedding

20 Ounces of cooked chicken

4 16 Ounce Jars of Alfredo Sauce (Ragu) I made my own recipe.

2 Cups Water

One half each, a Yellow and Red Bell Pepper

1 Cup Frozen Peas

5 Ounces Fresh Spinach

6 Cups Mozzarella Cheese

1 Cup Parmesan Cheese

1 Pound Lasagne Noodles

Layer:

One jar of sauce mixed with one third of the water

One half of the noodles, one pepper, the peas and one jar of sauce mixed with one third of the water.

One half of the mozzarella cheese, the Spinach and one jar of Sauce mixed with one third of the Water, the other half of the Noodles, the other Pepper

All the Chicken, the remaining Mozzarella Cheese

The last Jar of Sauce (this one is not diluted)

Top with Parmesan Cheese

Cover with Parchment, then Foil

Bake in a 12X20 Sterno Steam Table Pan for 1 and 1/4 to 1 and 1/2 hours or bake at 350° in a conventional oven for one hour. Check to be sure noodles are tender.

Let sit for 10 to 15 minutes. Makes 25 servings.