

Chicken and Spinach Lasagna

Braised chicken thighs are paired with a creamy béchamel and fresh spinach for a yummy pasta dish that tastes more like chicken pot pie than lasagna!

Ingredients

5-6 pounds bone-in chicken thighs
½ pound sliced white mushrooms
One cup diced onion
4 ounces fresh spinach leaves
No boil lasagna sheets
8 ounces shredded mozzarella
4 ounces shredded parmesan
4 tablespoons butter
2 tablespoons flour
2 cups whole milk
1 tablespoon Dijon mustard (optional)
Kosher salt, white pepper



Braise chicken thighs: Place chicken thighs in a slow cooker on low setting. Sprinkle with kosher salt and pour in ½ cup water. Cook thighs until tender, about four hours.

Carefully remove thighs and allow to cool slightly. Pull away meat from the thighs and place into a bowl. **Preheat oven to 375°.**

Sauté mushrooms and onion: In a medium saucepan, melt 2T of butter. Add mushrooms and onions and sauté until soft, about 5 minutes. Sprinkle with salt and pepper. Add to chicken then wipe out pan with a paper towel.

Make béchamel: In same saucepan, melt 2T of butter over medium low heat. Whisk in 2T flour and blend until smooth. Slowly pour in 2 cups of whole milk - ½ cup at a time - until thickened and coats the back of a spoon, about 6-7 minutes total. Remove from heat and stir in 1 teaspoon each salt and white pepper and 1T Dijon mustard.



Create lasagna: Spray a large baking dish with non-stick spray and spread a few tablespoons of the béchamel on the bottom of the dish. Place lasagna noodles over the sauce then layer with half the chicken and mushroom mix. Sprinkle chicken with half the shredded mozzarella then top with half the spinach leaves. Pour half of the béchamel. Repeat layers – noodles, chicken, mozzarella, spinach then béchamel. Top with shredded parmesan.



Bake lasagna: Cover with foil and bake for 40-45 minutes. Remove foil and bake for another 15 minutes.

Prepare dish for serving: Allow lasagna to cool slightly. Slice into large pieces and serve.

