

# Chicken Portobello Lasagna

Submitted by Doris Drummond

1 (10oz) package chopped spinach, thawed  
1 tablespoon butter  
3 (6oz) chicken breasts diced up  
1 (8oz) package sliced fresh baby Portobello mushrooms  
1 (10 3/4oz) can cream of mushroom soup  
1 (8oz) container sour cream  
1/2 teaspoon pepper  
1/4 teaspoon salt  
1 (8oz) block sharp cheese shredded  
6 no-boil lasagna noodles  
3 tablespoons grated Parmesan cheese

Preheat oven to 350 degrees. Drain spinach well, pressing between paper towels to get out the water from the spinach. Melt butter in a large Dutch oven over medium heat, add chicken and mushrooms and cook for 10 minutes until chicken is done and mushrooms are tender. Remove from heat. Stir in the spinach, soup, and the next three ingredients, and fold in the cheese. Spoon 1/4 of the chicken mixture in a lightly greased 8 x 8 baking dish. Arrange 2 noodles on top of mixture. Repeat layers twice and end with the left over mixture on top. Sprinkle with Parmesan cheese. Bake covered at 350 degrees for 45 minutes, uncover and bake for 15 minutes or until bubbly. Let stand for 10 minutes before cutting so it can set.