



Freeze-Ahead Chicken & Artichoke Lasagna



Ingredients:

1 rotisserie chicken
1 (14-ounce) can artichoke hearts in water, drained and chopped
1 (15-ounce) container (2 cups) ricotta cheese
1 large egg
1/2 teaspoon salt
1 (28-ounce) jar tomato sauce
8 ounces no boil lasagna noodles (half a box)
1 (12-ounce) bag shredded mozzarella
1/2 cup shredded Parmesan cheese

Directions:

Remove wings and drumsticks from chicken and set aside for another use, such as lunch. Discard skin; pull meat from breast and thighs and chop it. Combine in a bowl with chopped artichokes. In another bowl, stir together ricotta, egg and salt.

In a 9 x 13-inch baking dish, pour in a thin layer of tomato sauce and top with a layer of noodles. Cover with half the ricotta and sprinkle with some mozzarella. Top with another layer of noodles, a thin layer of sauce and the chicken-artichoke mixture. Layer noodles, more sauce and remaining ricotta on top, and sprinkle with cheese. Put a final layer of noodles on top, spread with remaining sauce, and sprinkle with remaining mozzarella and Parmesan. Cover with plastic wrap, seal tightly with foil, and freeze up to 2 months.

To bake, remove foil, discard plastic and re-cover with foil. Bake at 400°F until bubbling, 1 to 1 3 hours. Remove foil, raise heat to 450°F and bake until browned, about 10 minutes more. Let cool 10 to 15 minutes before slicing and serving.