

# Russell's Chicken, Artichoke and Shrimp Lasagna

## Meat Ingredients

3 cups cooked chicken, diced cool and dice (leftover chicken works perfect for this), you can also cook 2 chicken breasts (your preferred method)  
1/2 lb. medium shrimp, cooked and rough chopped  
2 ea. (15 ounce) cans artichoke hearts, drained and cut in quarters  
8 oz. box of sliced mushrooms, sliced about 1 or 2 cups (cremini, white or button mushrooms)  
1 small onion, cut in quarters and thin sliced  
3 scallions, diced fine, white and green parts  
1 teaspoon Worcestershire sauce  
2 tablespoon butter (1/2 to sauté the mushrooms and scallions, 1 to grease the Lasagna pan)

## Meat directions

Mushrooms -- In a large sauté pan, add 1 tablespoon butter and bring to medium heat. Add the Worcester, mushrooms, onion and scallions and cook 3-4 minutes until the vegetables begin to soften.  
Add to it the chicken, shrimp and artichoke hearts.  
Mix it all together. Set aside.

## Sauce

1/2 cup butter  
1 pkg. (8 oz.) cream cheese  
1 cup half and half  
1/3 cup Parmesan cheese  
1 tablespoon garlic powder (optional)  
1/2 teaspoon of Nutmeg  
Pepper, to taste

## Sauce Directions

1. In a medium saucepan, melt butter.
2. Once butter is almost melted, add the package of cream cheese. It's easiest to cut it into 4 pieces so that it melts quicker.
3. Once butter and cream cheese are mixed well together, add the cup of half and half, Parmesan cheese, garlic powder, and then shake pepper on top. Stir all together until well mixed.
4. Once it's mixed well and sauce like, take it off the burner and set aside so it can thicken up. Stir every few moments.
5. Once it thickens, pour sauce into meat pan and mix well

## Cheese Spread

2 cups Ricotta Cheese (or Cottage Cheese)  
2 cups fresh shredded mozzarella cheese, divided  
1 beaten egg  
3 cups chopped spinach leaves, or 1 ea. - 8 oz. frozen chopped spinach, (thawed and drained)  
1 tbsp. dried parsley

## Ricotta Directions

1. In a large mixing bowl combine the ricotta, 1 + 1/2 cups of the mozzarella, the egg.
2. Make stacks out of the spinach leaves and cut them into thin strips (chiffonade). (Or add the box of frozen chopped) Mix them into the ricotta mixture - it will be thick.

## Noodles:

1-pound lasagna noodles, about 14 noodles  
If using dried noodles cook according to package directions.

## Assembly Directions

Use 1/2 tablespoon butter to grease an 11 x 13" Lasagna dish or 9 x 13"  
Add a very thin layer of meat sauce over bottom of the pan, then a layer of noodles covering the bottom completely from edge to edge. Spread 1/3 the ricotta mixture evenly from edge to edge then top with 1/3 of the chicken mixture. Cover the filling with another layer of noodles followed with 1/3 of ricotta, 1/3 of the chicken. Cover with another layer of noodles followed by the remaining ricotta, the remaining chicken mixture and the 1/2 cup mozzarella cheese. (Lightly sprinkle with Italian seasoning – optional)

## Baking

Preheat oven to 375 degrees F.  
Bake 45 - 50 minutes until bubbly and hot in the middle. If the top starts to get too brown, tent with aluminum foil.  
Allow to set 5 - 10 minutes before cutting into squares and serving.

Serve -- A nice salad is perfect with this.

ENJOY!