

Grilled Chicken and Portobello Lasagne

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Ingredients

* _____ lasagna noodles, _____ and _____

* _____ cups marinara sauce

* 1 teaspoon vegetable oil

* 2 portobello mushrooms, _____

* 1 cup frozen chopped spinach

* _____ cups _____ chicken

* 1 (15 ounce) container ricotta cheese

* 1/2 cup _____ Parmesan cheese

*

1 teaspoon _____ Past tense verb _____ oregano

* salt and _____ Past tense verb _____ black pepper to taste

* _____ Number _____ cups Alfredo sauce

* 1 cup _____ Past tense verb _____ mozzarella cheese

* 1/4 cup pine nuts

Directions

1. _____ Verb _____ a large pot with _____ Adverb _____ Past tense verb _____ water and _____ Verb _____ to a rolling boil

over high heat. Stir in the lasagna noodles, and _____ Verb _____ to a boil. Cook the pasta uncovered, stirring

_____ Adverb _____ until the noodles are _____ Past tense verb _____ but still firm to the bite, about _____ Number _____

minutes;

_____ Verb and _____ Verb.

2. Preheat oven to _____ Number degrees F _____ Number degrees C). _____ Verb the marinara sauce in the bottom of a 9x13 glass baking _____ Noun; set aside.

3. Heat oil in a _____ Noun over medium heat; _____ Verb and _____ Verb mushrooms until they soften, about _____ Number minutes. Stir in spinach, and cook until hot; remove from heat.

4. _____ Verb together the chicken, ricotta cheese, Parmesan cheese, oregano, and the _____ Past tense verb spinach mixture in a large _____ Noun. Season to taste with salt and black pepper. _____ Verb about 1/4 cup of the mixture on each lasagna noodle. _____ Verb the noodle up, and place seam-side down into the prepared baking _____ Noun. Repeat for each noodle. _____ Verb Alfredo sauce over the rollups.

5. Bake, covered, in the _____
oven for _____ minutes. Uncover; _____ with
mozzarella cheese and pine nuts. Return to the oven and _____
until the cheese is _____
and _____ and the pine nuts are _____ about _____ minutes. Serve hot.