

this is for
2 pans!

"DEATH TO DIETERS" CHICKEN LASAGNE

- 3 CUPS FRESH MUSHROOMS, SLICED 750 mL
- 2 CUPS ONION, CHOPPED 500 mL
- 2 PACKAGES KNORRS HOLLANDAISE SAUCE,
(PREPARED ACCORDING TO PACKAGE
(OR ALFREDO)
DIRECTIONS) - YIELD 3 CUPS (750 mL)
- 1 LB. PACKAGE LASAGNE NOODLES,
COOKED 500 g
- 2 LBS. CHICKEN OR TURKEY BREAST,
COOKED & THINLY SLICED 1 kg
- SALT AND PEPPER TO TASTE
- 2 - 12 oz. CANS ASPARAGUS TIPS 2 - 341 mL
(DO NOT USE FRESH OR FROZEN)
- 1 TSP. DRIED BASIL 5 mL
- 1 TSP. DRIED OREGANO 5 mL
- 3 CUPS MOZZARELLA CHEESE,
SHREDDED 750 mL
- 1 CUP GRATED PARMESAN CHEESE 250 mL

SAUTE' MUSHROOMS AND ONIONS UNTIL SOFT.
USING 2 - 9" x 13" (4L) PANS, SPREAD A SMALL
AMOUNT OF HOLLANDAISE ON THE BOTTOM
AND PLACE A LAYER OF NOODLES ON TOP,
THEN COVER WITH HALF OF THE CHICKEN
AND SPRINKLE WITH SALT AND PEPPER TO
TASTE.

THIS RECIPE CONTINUED PAGE 115.

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"DEATH TO DIETERS"
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THIS RECIPE CONTINUED FROM PAGE 114.

TOP WITH HALF OF THE MUSHROOM AND ONION MIXTURE, THEN HALF OF THE REMAINING HOLLANDAISE AND SPRINKLE WITH HALF OF THE BASIL AND OREGANO. TOP THIS WITH HALF OF THE MOZZARELLA AND PARMESAN CHEESES. PLACE ALL OF THE ASPARAGUS TIPS NEATLY IN A LAYER OVER CHEESE. REPEAT THE LAYERS, ENDING WITH THE CHEESES. COOK UNCOVERED IN A 350°F (180°C) OVEN FOR 35 MINUTES OR UNTIL HOT AND BUBBLY. LET STAND FOR 10 MINUTES BEFORE CUTTING. SERVE WITH A SALAD WITH A TART DRESSING TO OFFSET THE RICHNESS. SERVES 20 TO 24.

A BABYSITTER: A TEENAGER WHO COMES TO YOUR HOME TO ACT LIKE AN ADULT—SO YOU CAN GO OUT AND ACT LIKE A TEENAGER.