

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.