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Grilled Chicken and Portobello Lasagne

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44. Adverb _____
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46. Number _____

Grilled Chicken and Portobello Lasagne

Ingredients

* _____Number_____lasagna noodles, _____Past tense verb_____and _____Past tense verb_____

* _____Number_____cups marinara sauce

* 1 teaspoon vegetable oil

* 2 portobello mushrooms, _____Past tense verb_____

* 1 cup frozen chopped spinach

* _____Number_____cups _____Past tense verb_____Past tense verb_____chicken

* 1 (15 ounce) container ricotta cheese

* 1/2 cup _____Past tense verb_____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 _____Past tense verb_____oven for _____Number_____minutes. Uncover; _____Verb_____with mozzarella cheese and pine nuts. Return to the oven and _____Verb_____until the cheese is _____Past tense verb_____ and _____Adverb_____and the pine nuts are _____Past tense verb_____ about _____Number_____minutes. Serve hot.

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