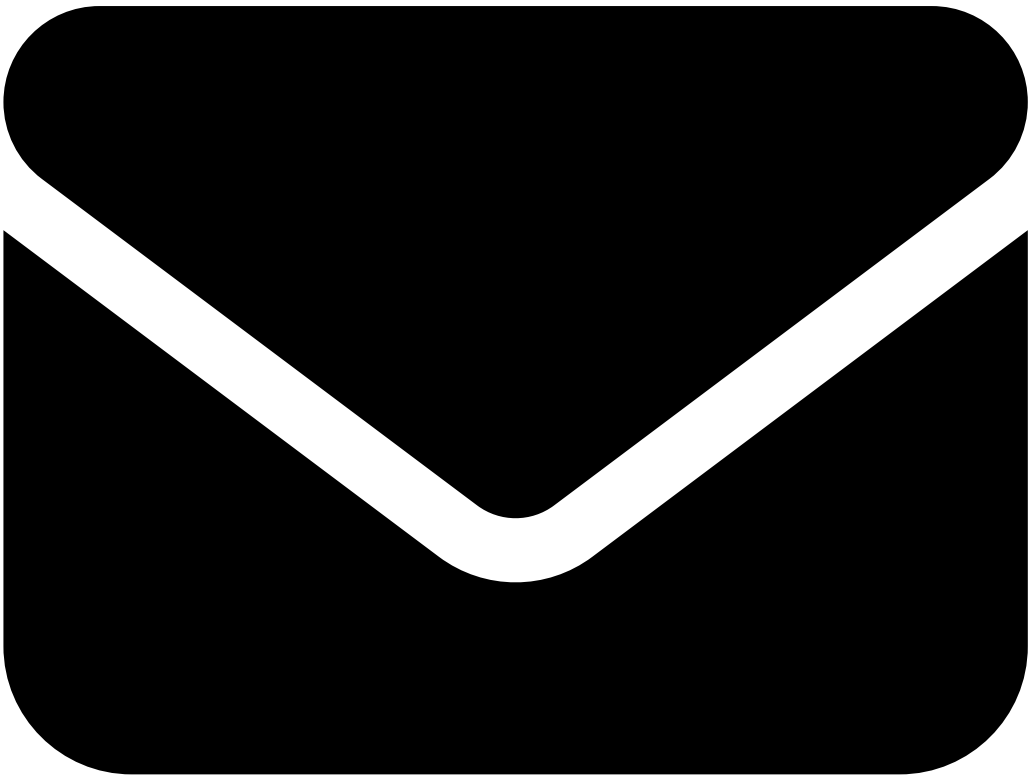
Leftover Rotisserie Chicken White Lasagna

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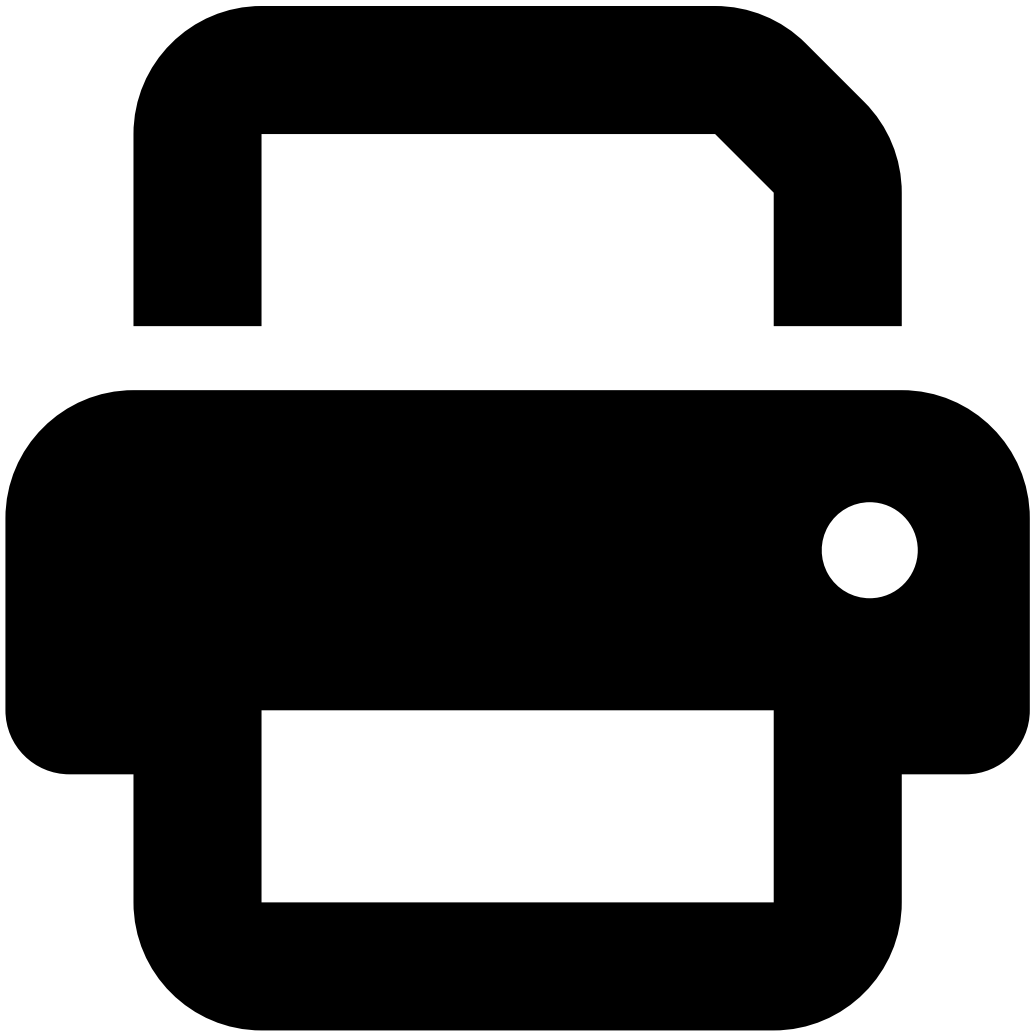
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SMS



Making a delicious Italian lasagna doesn’t have to be a struggle, in fact it’s pretty easy with some store bought ingredients.
It’s perfectly acceptable and sometimes necessary to go Semi-homemade. Semi- homemade is the way I went in this Italian inspired leftover rotisserie chicken white lasagna.

I used store bought no boil lasagna noodles, leftover rotisserie chicken and off the shelve chicken stock to make this chicken lasagna dinner easy, delicious and uncomplicated.

If going the semi-homemade route gives you the inspiration to make a recipe you otherwise won’t make by all means go with some store bought ingredients, it’s okay!!!

3 Tips for Success when making

leftover Rotisserie chicken white lasagna

The first tip when you make this leftover Rotisserie chicken white lasagna is it doesn’t matter if you use the white or dark meat of the chicken. What matters is that you shred the chicken so there is chicken in every bite.

Second, it’s a good idea to dip the lasagna noodles into the chicken stock before layering. This method ensures the noodles have the moisture needed to cook properly.

Third, this whole leftover rotisserie chicken white lasagna can be make ahead time and baked when you plan on serving it. This lasagna recipe is freezer friendly too. To make it even easier freeze this lasagna meal in a casserole dish that goes from freezer to oven to table.

And lastly please leave me a comment I love hearing from you, It’s my favorite part!!!

Leftover Rotisserie Chicken White Lasagna



Layers of tender rotisserie chicken, spinach, mozzarella, and Parmesan are baked with no-boil lasagna noodles and savory chicken stock for a comforting, cheesy white lasagna.

- 1 lb no boil lasagna noodles
- 3 cups shredded rotisserie chicken
- 3 cups shredded mozzarella cheese
- 2 cups grated parmesan
- 2 cups finely chopped spinach
- 2 tbsp chopped Italian parsley
- 1 quart chicken stock

1. Preheat oven to 375°

2. Heat chicken stock to simmer then remove from fire
3. Mix the shredded rotisserie chicken with spinach and parsley
4. In a 9 X 12 covered casserole line the bottom with 1 cup heated chicken stock
5. Then line with the lasagna noodles, the chicken mixture, the mozzarella and parmesan cheese
6. Repeat layering ending with the lasagna noodles and chicken stock
7. Sprinkle with additional grated parmesan bake for 45 minutes or until golden brown and bubbly all the way through