



Recipe from the 2009 Michigan Wine Celebration Event

Florentine Chicken Lasagna

From Lone Oak Vineyard Estate

Recipe by Bone Island Grille of Vandercook

Ingredients:

½ cup butter
3 cups shredded mozzarella cheese
2 cloves garlic, minced
1 ½ cups grated parmesan cheese
½ cup flour
9 lasagna noodles (8 oz.)
1 tsp. Salt
1 16 oz. carton small curd cottage cheese
2 cups milk
½ tsp. dried oregano
2 cups chicken broth
2 cups diced (cooked) chicken
1 medium onion, chopped
1 10 oz. Package frozen chopped spinach (thawed and squeezed dry)
½ tsp. dried basil
¼ cup Lone Oak Vineyard Seyval Blanc
¼ tsp. pepper

Preheat oven to 350 degrees.

For Sauce:

Melt butter in large saucepan over low heat. Add garlic, flour and salt. Cook, stirring constantly until bubbly. Remove from heat and whisk in milk and chicken broth. Return to burner and heat till boiling, stirring constantly, over medium low to medium heat. Boil and stir for 1 minute. Stir in the onion, basil, white wine, pepper, 2 cups mozzarella and ½ of the parmesan cheese. Cook until cheeses are melted. Remove from heat, set aside.

In a large bowl, combine cottage cheese, oregano and remainder of parmesan cheese.

Coat a 13 x 9 inch baking pan with cooking spray. Begin layering sauce, noodles, cottage cheese mixture, spinach, chicken etc. till gone. Top with parmesan and mozzarella cheeses. Cover with foil and bake for 35-40 minutes. Remove foil and bake additional 15 minutes till top is brown. Let stand 15 minutes before cutting. Serves 9-12.

Enjoy with a glass of Lone Oak Vineyard Estate Seyval Blanc or Festiva Red