



## Creamy White Chicken & Artichoke Lasagna

This dish was outstanding!

**Servings:** 12 servings

2 cups shredded cooked chicken breasts  
1 can (14 oz.) artichoke hearts, drained, chopped  
1 pkg. (8 oz.) Shredded Mozzarella Cheese with  
a TOUCH OF PHILADELPHIA, divided  
1/2 cup Grated Parmesan Cheese  
1/2 cup chopped drained oil-packed sun-dried tomatoes  
2 pkg. (8 oz. each) Cream Cheese, softened  
1 cup milk  
1/2 tsp. garlic powder  
1/4 cup tightly packed fresh basil, chopped, divided  
12 lasagna noodles, cooked



**COMBINE** chicken, artichokes, 1 cup mozzarella, Parmesan and tomatoes. Beat cream cheese, milk and garlic powder with mixer until well blended; stir in 2 Tbsp. basil. Mix half with the chicken mixture.

**SPREAD** half the remaining cream cheese mixture onto bottom of 13x9-inch baking dish; cover with 3 noodles and 1/3 of the chicken mixture. Repeat layers of noodles and chicken mixture twice. Top with remaining noodles, cream cheese mixture and mozzarella; cover.

**BAKE** 25 min. or until heated through. Sprinkle with remaining basil. Let stand 5 min. before cutting.



**ANDY THORNAL COMPANY**  
336 Magnolia Ave.  
Winter Haven, FL 33880  
(800) 499-9890 • (863) 299-9999

Visit Us Online  
[AndyThornal.com](http://AndyThornal.com)