

## Brian's Chicken Carbonara Lasagna

- 1 Uncooked Chicken breast boneless
- 1 Pkg Lasagna noodles
- 2 Pkg Knorr Pesto Sauce
- 3 cups whole milk
- 1 pt heavy cream
- ½ cup shredded Swiss cheese
- 1 frozen pkg of bacon
- ¼ cup mancinella red peppers chopped
- 1 Carrot chopped
- 2 Celery strips chopped
- ½ onion roughly chopped
- 2 cup shredded Monterey Jack Cheese

Take Package of frozen bacon and cut across strips about 1 inch length (Just as easy to cook frozen- don't freak). Cook bacon down till almost ¾ crispy. Cut chicken into ½ inch thick by 1x1 inch cuts (I find it easiest to cut it the pieces are only partially thawed.) Add the chicken to the bacon and finish together in skillet. Remove both Chicken and bacon and allow to strain grease off with strainer. Set aside.

Put onions, carrots, celery into grease and sauté for 3 mins, remove and blot on a paper towel. Set aside.

Cheese Sauce: In saucepan combine milk, heavy cream, pesto sauce bring to medium temp. Add shredded Swiss cheese and cream cheese. Whisk till blended together. Turn temp down to warm. Set aside.

Boil lasagna noodles per box instructions.

Lightly grease a 10x 12 or 10 x 14 lasagna pan.

Pour 1 cup of cheese sauce in bottom of tray and begin layering noodles down. Add a hand full of chicken and bacon mix to the layer then some shredded Monterey jack cheese. Add a half hand full (½ of the peppers) of mancinella peppers.

Layer another row of noodles now in the opposite direction from the first layer. Repeat process of Chicken /Bacon/Cheese Sauce. Add final layer of noodles and remaining Cheese Sauce. Add remaining Monterey Jack Cheese to top.

Bake at 375 degree oven for 35 mins. Cover with Reynolds Wrap and allow to rest 5 minutes before serving. Cut into 4x4 serves 6, or cut into 3x3 serves 9.

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