



It was business as usual for our kitchens in April. The new kitchen at Warmland met for the first time in March and everything went wonderfully. We run from April to March budget-wise and at the end of this past year, March 2011, we had cooked a total of 4777 meals some of which were donated to community members. We also baked 2328 goodies in December.

We are getting close to our celebration which is scheduled for June, actual dates and times will be given in the June newsletter. All former participants are welcome.

I had promised to include Community Kitchens History in my newsletters, but since other news has taken precedent lately I have gotten behind so June's newsletter will solely dedicated to our history.

The recipe I am sharing with you this month is truly a community kitchen recipe. The Chili Peppers group created this Chicken Lasagna recipe from various recipes we had viewed on the internet because we couldn't find one that exactly fit what we wanted and we had some donated chicken and wanted to do something new. I hope you enjoy our version, but feel free to make substitutions, and by the way we used broccoslaw as our vegetable since it was already grated and saved us some time.

CHICKEN LASAGNA

Serves 6

4 Cups Diced, Cooked Chicken	2 Cups Cooked, Finely Chopped
3 Cups Alfredo Sauce	Or Grated Vegetables (Spinach
2 Cups Sliced Mushrooms	Broccoli, Zucchini etc.)
9-12 Lasagna Noodles	2 Eggs
1 Cup Cottage Cheese	1 Tsp. Italian Seasoning
1 Cup Parmesan Cheese	2 Cups Mozzarella Cheese

1. Prepare noodles according to package.
2. In a medium sized bowl mix mushrooms and 2 cups Alfredo sauce. Gently fold in chicken. Set aside.
3. In a separate bowl beat the two eggs; add the cottage cheese and vegetables mix well.
4. Single layer (9 noodles): Spread $\frac{1}{2}$ cup Alfredo sauce on bottom of 9x13 baking dish. Arrange 3 noodles on top of sauce; cover with vegetable mixture and 3 more noodles. Spread chicken mixture on next followed by last 3 noodles. Top with mozzarella.
5. Double layer (12 noodles): Spread $\frac{1}{2}$ cup Alfredo sauce on bottom of pan, cover with 3 noodles. Spread 2 cups of chicken mixture on top of noodles add 3 more noodles. Spread vegetable mixture on top, then 3 more noodles. Spread remaining chicken mixture on, then last 3 noodles, top with mozzarella. Bake for 30-35 minutes at 350° F.