

California Chicken Casserole

[inspired by Florence Halbert, recipe by Doug Lewis]

Serves 8-10

10 -15 large chicken breasts, butterflied or flattened
20-30 oz of spinach, cooked (frozen or fresh)
1 cup+ Parmesan or Romano cheese
2 cups mozzarella cheese (and more as needed)
[optional] 1 lb sliced capicola (spicy Italian ham)
a good dry white wine
olive oil
5-10 large cloves of garlic, fine chopped (to taste)
basil
salt & pepper
large, deep, lasagna cooking dish

pour a glass of white wine to enjoy while preparing the dish and as it is cooking

1. saute chicken in small amount of olive oil, white wine & garlic until slightly golden browned
2. oil lasagna dish lightly
3. layer chicken, spinach & mozzarella (may also put layer ham in there), at least two layers, with chopped garlic, basil, salt & pepper sprinkled throughout
cover final layer of mozzarella with Parmesan (if using ham, use as final layer with the Parmesan)
4. put in pre-heated 320° oven for 20-30 minutes, until top layer golden brown
5. cut into squares and serve with salad, fresh Italian bread (garlic optional)
and, of course, more wine!! Enjoy!