

## **Green Tomato Lasagna**

### **Green Tomato Sauce Ingredients:**

- **4 cups cooked chicken**
- **4 cups diced green tomatoes (8 medium)**
- **1 1/2 cups chopped onion (2 medium)**
- **3 tbsp chopped garlic**
- **1 tbsp butter**
- **1 tbsp olive or vegetable oil**
- **2 1/2 cups vegetable stock**
- **10 fresh basil leaves or 1 tbsp dried**
- **1 1/2 tsp salt**
- **1 tsp black pepper**
- **3 tbsp flour**
- **1 tbsp honey**

### **Cheese Filling:**

- **12 oz cottage or ricotta cheese**
- **1 1/2 cups shredded 4-cheese blend (reserve 1/2 cup for topping)**
- **1 egg**
- **1/2 tsp nutmeg**

### **Instructions:**

- 1. Cook lasagna noodles according to package. Set aside.**
- 2. In a saucepan, sauté onion and garlic in butter and oil. Add tomatoes and cook 5–10 min.**
- 3. Stir in flour to make a roux. Add stock gradually, stirring until thickened.**
- 4. Add basil, salt, pepper, honey, and chicken. Do not overcook.**
- 5. Blend cheese filling ingredients in food processor (if using cottage cheese).**
- 6. In a greased 9×13 pan: spread 3/4 cup sauce, layer noodles, half cheese mix, noodles, sauce. Repeat.**
- 7. Finish with noodles, cheese mix, and reserved cheese.**
- 8. Cover and bake at 350°F for 35–40 min. Uncover, add cheese, bake 15–20 min more.**
- 9. Let sit 10 min before serving.**