

How to Make Three-Cheese Cajun Chicken Lasagna That's Loaded with Bold Flavor

Three-Cheese Cajun Chicken Lasagna



OVEN
375°F

TIME
3 min

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INGREDIENTS

For the Lasagna:

- 3 boneless, skinless chicken breasts, cooked and shredded
- 9 lasagna noodles, cooked and drained
- 1 tbsp olive oil
- 1 onion, chopped
- 3 cloves garlic, minced
- 1 tbsp Cajun seasoning
- 1 (15 oz) container ricotta cheese
- 2 cups shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 1/2 cup grated Parmesan cheese
- 2 cups heavy cream
- 1 cup chicken broth
- Salt and pepper, to taste
- Fresh parsley, for garnish (optional)

DIRECTIONS

- Step 1: Make the Cajun Cream Sauce: Heat olive oil in a large skillet over medium heat.
- Add chopped onion and minced garlic, sautéing until fragrant (about 2-3 minutes).
- Stir in the : Cajun seasoning, then add heavy cream and chicken broth.
- Simmer for 5-7 minutes, until slightly thickened. Season with salt and pepper.
- Step 2: Make the Chicken-Cheese Filling: In a large bowl, combine: Shredded chicken
- Ricotta cheese
- 1 cup mozzarella
- 1/2 cup cheddar
- Parmesan
- Stir until evenly mixed.
- Step 3: Assemble the Lasagna: Preheat oven to 375°F (190°C).
- Spread a thin layer of : Cajun sauce in a 9x13-inch baking dish.
- Add 3 noodles, then a layer of chicken-cheese filling, and more sauce.
- Repeat the layers twice more, ending with sauce.
- Sprinkle the remaining mozzarella and cheddar on top.
- Step 4: Bake: Cover with foil and bake for 25 minutes.
- Remove foil and bake an additional 15 minutes, or until golden and bubbly.
- Let rest for 10 minutes before slicing. Garnish with chopped parsley, if desired.

TIPS FOR SUCCESS

Use rotisserie chicken for convenience.

Make it spicier: Add cayenne pepper or diced jalapeños to the filling.

Don't skip the resting time: It helps the lasagna set for easier slicing.

Use oven-ready noodles: If you prefer skipping the boiling step. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

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