

## Chicken Lasagna Florentine

Makes 6 servings

<b>6 dried lasagna noodles</b>	<b>¼ teaspoon pepper</b>
<b>1 10 ounce frozen chopped spinach thawed</b>	<b>1 tablespoon soy sauce</b>
<b>2 cups cooked chicken</b>	<b>1 10 ounce can cream of mushroom soup</b>
<b>2 cups shredded cheddar cheese</b>	<b>1 8 ounce carton sour cream</b>
<b>1 1/3 cups finely chopped onion</b>	<b>1 4.5 oz jar sliced mushrooms drained</b>
<b>¼ teaspoon ground nutmeg</b>	<b>1/3 cup mayonnaise</b>
<b>1 tablespoon cornstarch</b>	<b>1 cup grated parmesan cheese</b>
<b>1 teaspoon salt</b>	<b>butter pecan topping</b>

Butter Pecan Topping:

Melt 1 T butter; add 2/3 cup pecans and cook 3 minutes. Let cool.

Cook noodles according to package directions; drain; set aside.

Drain spinach well, pressing between layers of paper towels. Combine spinach, chopped chicken and next 11 ingredients in a large bowl; mix well.

Arrange 3 noodles in a greased 11 x 7 baking dish. Spread half of chicken mixture over noodles. Repeat with remaining noodles and chicken mixture. Sprinkle with parmesan cheese and butter pecan topping.

Cover and bake at 350 for 55-60 minutes or until hot and bubbly. Let stand 15 minutes before cutting.