



## **LASAGNA WITH SPINACH NOODLES AND WHITE SAUCE**

**Sauce: 6 cups milk  
1 1/2 sticks butter  
1 cup flour**

**Melt butter, when boiling add flour and stir. Mix well and remove from heat. Warm milk over slow heat until close to boiling point. Put butter back on heat and pour hot milk in quickly. Keep on low heat until sauce thickens. Stir frequently as sauce will burn easily.**

**1 lb mozzarella  
1/2 lb ricotta  
3/4 lb chicken, cooked and chopped  
3/4 lb ham, cooked and chopped  
1 lb fresh spinach lasagna noodles  
season to taste (salt, pepper, etc.)**

**Grease pan well, put layer of sauce in with some chicken and ham. Add cheese, layer noodles, continuing to top of pan. Put a thick layer of mozzarella on top. Bake at 350 for 30 minutes with foil covering pan, and 10-15 minutes with foil off. Let stand for a few minutes and serve.**