

*Everyone loves lasagna and this version has a lighter touch. No baking required, but just as satisfying as the traditional long-baked dish.*

## **CHICKEN PESTO LASAGNA STACKS**

Makes 4 servings

### **INGREDIENTS**

8 lasagna noodles, broken in half  
1/2 cup low-fat ricotta cheese  
1/2 cup (2 ounces) grated Pecorino Romano cheese  
2 tablespoons olive oil  
1 lb. ground chicken, turkey, or plant-based ground meat  
3 tablespoons basil pesto  
2 cloves garlic, finely chopped  
3-1/2 cups red and/or yellow grape cherry tomatoes, halved  
Coarse salt and freshly ground pepper  
1 medium zucchini  
1 medium yellow summer squash  
Fresh basil leaves

### **DIRECTIONS**

- Cook noodles according to package directions; rinse and drain (return to pot with a little warm water to keep noodles from sticking together).
- Meanwhile, mix ricotta and 3 tablespoons cheese in small bowl; set aside. Heat 2 teaspoons oil in large skillet over medium-high heat. Crumble chicken into skillet; cook and stir about 8 minutes or until no longer pink. Stir in pesto. Transfer to a shallow dish.
- Add 1 tablespoon oil to skillet over medium-high heat. Add garlic and tomatoes; season with salt and pepper. Cook and stir about 3 minutes or until they soften and start breaking apart. Transfer to a bowl. Add remaining 1 teaspoon oil to skillet; add zucchini and squash; season with salt and pepper. Cook and stir about 5 minutes or until squash is tender.
- To serve, spoon some tomatoes onto 4 plates. Top with a noodle, small spoonful of ricotta mixture, chicken, sautéed squash, and more tomatoes. Repeat layering twice, ending with tomatoes and remaining cheese. Garnish with fresh basil leaves.