

White Chicken Lasagna

3 large cans of chicken or leftovers
½ onion chopped
(1) 26 oz. can cream of mushroom
1/3 cup milk
8 oz. Velveeta
16 oz. box reg. lasagna noodles
½ cup Parmesan cheese
4 cups mozzarella cheese

Oil 12 inch dutch oven first. Grill the onion. Add the soup, velveeta, milk and chicken. Get it all heated and the cheese melted together good. Dump sauce into a bowl and leave a little layer in your pan.

Cover with (uncooked) layer of noodles. I can fit two noodles in the middle break a third one for the sides.

Add a layer of sauce (doesn't need to be thick but you want all noodles covered the best you can) and mozzarella cheese. Repeat until you have used all the sauce. Cover this last layer with mozzarella and parmesian cheese.

Add your lid, scoop of hot coals and top 4-6 coals around the base and bake 20-30 minutes.