



# **Cheesy Buffalo Chicken Lasagna**



## Introduction

Cheesy Buffalo Chicken Lasagna is a delicious twist on traditional lasagna that combines the flavors of spicy buffalo chicken with creamy cheese layers. This dish is perfect for those who want to spice up their dinner routine or need a crowd-pleasing recipe for gatherings and parties. With its hearty ingredients and rich flavors, this lasagna is sure to satisfy your cravings.

## Detailed Ingredients with measures

- 12 lasagna noodles
- 3 cups shredded cooked chicken
- 1 cup buffalo sauce
- 2 cups ricotta cheese
- 1 egg
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- 1 cup cream cheese, softened
- 1/2 cup blue cheese crumbles
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste
- Fresh parsley for garnish

## Prep Time

Prep time for this dish is approximately 30 minutes. This includes gathering all ingredients, cooking the chicken (if not pre-cooked), and preparing the cheese mixtures.

## Cook Time, Total Time, Yield

Cook time is about 45 minutes, making the total time around 1 hour and 15 minutes from start to finish. This recipe yields approximately 8 servings, making it perfect for family dinners or meal prep for the week ahead. Enjoy this zesty and creamy lasagna that will have everyone coming back for seconds!





## Detailed Directions and Instructions

### Preheat the Oven

Preheat your oven to 375°F (190°C).

### Cook the Chicken

In a large skillet, cook the chicken over medium heat until it's fully cooked. This should take about 10-12 minutes. Shred the cooked chicken and set it aside.

**Prepare the Sauce**

In the same skillet, add buffalo sauce and cream cheese. Stir over medium heat until the cream cheese is melted and everything is well combined.

See also [Strawberry Granita](#)

**Mix Ingredients**

In a bowl, combine the shredded chicken with the buffalo sauce mixture, ensuring the chicken is evenly coated.

**Layer the Lasagna**

In a large baking dish, spread a thin layer of the buffalo chicken mixture on the bottom. Place a layer of lasagna noodles over it. Add a layer of mozzarella cheese, followed by another layer of the buffalo chicken mixture. Repeat this process until all ingredients are used, finishing with a layer of mozzarella on top.

**Bake the Lasagna**

Cover the baking dish with foil and bake in the preheated oven for 25 minutes. After 25 minutes, remove the foil and bake for an additional 15 minutes, or until the cheese is bubbling and golden.

**Let it Rest**

Once baked, allow the lasagna to rest for 10-15 minutes before slicing. This helps it hold its shape.

## Notes

### **Substitution Options**

You can use rotisserie chicken to save time, and feel free to adjust the level of buffalo sauce to suit your spice preference.

### **Storage Instructions**

Store any leftovers in an airtight container in the refrigerator for up to 3-4 days. Reheat in the microwave or oven before serving.

### **Freezing Tips**

Lasagna can be assembled ahead of time and frozen before baking. Just make sure to bake it from frozen for about 90 minutes, or until heated through.

### **Serving Suggestions**

Serve with a side of ranch or blue cheese dressing for dipping, along with a fresh salad for a complete meal.



## Cook techniques

### Layering

Layering is essential in lasagna. Start with a base layer of sauce, then alternate between chicken, cheese, and noodles. Ensure even distribution for optimal flavor in every bite.

See also [Garlic Parmesan Beef and Rotini Recipe](#)

### Baking

Bake the lasagna in a preheated oven. This allows all the ingredients to meld together, creating a delicious and cohesive dish. Covering with foil

can help maintain moisture during the first part of baking.

### **Broiling**

Broil the lasagna for a few minutes at the end of baking to achieve a bubbly and golden cheese top. Keep a close eye to prevent burning.

### **Resting**

Allow the lasagna to rest before slicing. This helps the layers set, making it easier to serve without falling apart.

## **FAQ**

### **Can I use pre-cooked chicken?**

Yes, pre-cooked chicken can be used to save time. Simply shred or chop it before layering.

### **What type of cheese works best?**

A combination of cream cheese and cheddar is ideal for a rich, cheesy flavor. Mozzarella can also be added for stretchiness.

### **Can I make this lasagna ahead of time?**

Absolutely! You can prepare the lasagna a day in advance, refrigerate it, and then bake it when ready to serve.

### **Is it possible to freeze leftovers?**

Yes, leftover lasagna can be frozen. Wrap it tightly in plastic wrap and foil, then thaw in the refrigerator before reheating.



**What side dishes pair well with buffalo chicken lasagna?**

Fresh salads, garlic bread, or roasted vegetables make great side dishes to complement the richness of the lasagna.

**Conclusion**

The Cheesy Buffalo Chicken Lasagna is a delightful twist on traditional lasagna that brings together the savory flavors of buffalo chicken and creamy cheese. It's a crowd-pleaser perfect for any occasion, whether it's a casual family dinner or a gathering with friends. This dish combines hearty ingredients that are sure to satisfy your cravings and keep you coming back for more.

See also [Blueberry Muffins](#)

## More recipes suggestions and combination

### **Buffalo Chicken Quesadillas**

Transform the flavors of cheesy buffalo chicken into delicious quesadillas, filled with shredded chicken, cheese, and your favorite buffalo sauce.

### **Cheesy Buffalo Chicken Dip**

Create a warm and gooey dip perfect for parties by mixing shredded buffalo chicken, cream cheese, and plenty of cheese, served with tortilla chips or veggies.

### **Buffalo Chicken Pasta Bake**

Combine the flavors of buffalo chicken and pasta in a baked dish, using penne or rotini, topped with a layer of melted cheese.

### **Spicy Buffalo Chicken Sliders**

Serve buffalo chicken on slider buns for a fun and handheld option, topped with coleslaw for a crunchy contrast.

### **Buffalo Chicken Stuffed Peppers**

Stuff bell peppers with a mixture of buffalo chicken, rice, and cheese, then bake for a healthy and filling meal option.

