

HAM & SWISS LASAGNA

by Linda Henderson

2.03.12

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- 4 tablespoons butter
 - 4 tablespoons flour
 - 2 cups milk
 - 2 cups chicken stock
 - 3 tablespoons Dijon mustard
 - Salt and ground black pepper
 - 1 box oven-ready lasagna noodles
 - 1 10-ounce box frozen artichoke hearts, defrosted and chopped
 - Leftover holiday ham, roughly chopped
 - 2 cups shredded Swiss cheese
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- 1/4 cup flat-leaf parsley, chopped

Preheat oven to 375°F.

Place a large saucepot over medium heat and melt the butter. Sprinkle the flour over the butter and cook for about a minute. Whisk in the milk, chicken stock and mustard, and bring the sauce up to a bubble. Season the sauce with salt and freshly ground black pepper, then simmer until thickened, 3-4 minutes.

Assemble the lasagna by ladling a small amount (about 1/2 cup) of the sauce into the bottom of a 13x9" baking dish. Lay three of the lasagna noodles over the sauce, top them with about a third of the ham and artichokes, and ladle about a cup of sauce over everything. Make two more layers of the lasagna by laying down three lasagna noodles, about a third of the ham and artichokes, and 1 cup of the sauce for each layer. Top the lasagna off with the last three noodles, the remaining sauce and the shredded cheese.

Cover the pan with aluminum foil and bake the lasagna for 30 minutes. Remove the foil from the baking dish and bake another 15 minutes until the cheese is melted and the sauce is bubbly. Garnish with parsley and serve.

Yields: 6 to 8 servings