

# Chicken Alfredo Baked Ziti by Lynn's Recipes

---



Lynn demonstrates how to make Chicken Alfredo Baked Ziti. This makes a great dinner, along with a salad and garlic bread. It makes 6-8 servings.

## Ingredients:

- 12 ounces ziti (or any pasta shape you prefer)
- 2 cups shredded, cooked chicken (about 2 small chicken breasts)
- Alfredo Sauce (Recipe Below)
- 1-1/2 cups shredded mozzarella cheese
- 1 Tablespoon olive oil
- 4 cloves garlic, minced
- 3 Tablespoons flour
- 1 cup chicken broth
- 1 cup milk
- 3/4 cup Parmesan cheese, grated
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Parmesan cheese for serving and parsley for garnishing, if desired.

Preheat oven to 375°. Spray a 9x13" baking dish with cooking spray and set aside.

Cook the pasta according to package directions. Drain. Return pasta to stockpot and add chicken and Alfredo sauce. Gently toss to combine until the pasta is evenly coated.

Pour half of the pasta into the prepared baking dish. Sprinkle evenly with 1 cup of the cheese.

# Chicken Alfredo Baked Ziti by Lynn's Recipes

---

Layer the remaining half of the pasta evenly on top. Sprinkle evenly with the remaining 1/2 cup cheese.

Bake for 20-25 minutes until the cheese is melted and just barely starts to turn golden. Remove and serve immediately, sprinkled with Parmesan cheese and parsley.

Alfredo Sauce:

Heat olive oil in a large sauté pan over medium-high heat. Add garlic and sauté one minute, stirring occasionally, until fragrant. Sprinkle with flour, and stir to combine. Sauté for an additional minute to cook the flour, stirring occasionally.

Slowly add chicken broth, whisking to combine until smooth. Whisk in milk, and bring the mixture to a simmer. Let cook for an additional minute until thickened, then stir in Parmesan cheese, salt and pepper until the cheese is melted. Remove from heat and set aside.

[\\*Link to the Induction Hot Plate](#)

\*Affiliate Link

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes | November 2015  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

-----  
[Click here for a handy Conversion Chart](#)