



Total Time
150 MIN.

Serving Size
1/6 FULL HOTEL PAN

Difficulty
EASY

Yields
16

Lasagna noodles are layered with mozzarella and Emmental cheese, as well as a thick and creamy clam sauce accented with fresh herbs and double-smoked bacon.

INGREDIENTS

	WEIGHT	MEASURE
double-smoked bacon, chopped	2 lb	908 g
Campbell's® Signature Condensed Boston Clam Chowder	1 tub (4 lb)	1 tub (1.81 kg)
all-purpose flour	1/2 cup	125 mL
milk	6 cups	1 L
corn kernels	2 cups	500 mL
chopped parsley	1 1/3 cup	330 mL
chopped chives	2/3 cup	150 mL
chopped dill	1/2 cup	125 mL
oven-ready lasagna noodles	1 1/4 lb	567 g
shredded mozzarella cheese	4 cups (1 lb)	1 L (454 g)
shredded Emmental cheese	4 cups (1 lb)	1 L (454 g)

INSTRUCTIONS

1. Cook bacon in large, straight-sided skillet until crisp; transfer with slotted spoon to paper towel-lined plate. Sprinkle flour over bacon fat in skillet; cook, stirring, for about 3 minutes or until golden brown. Whisk in soup and milk until smooth. Simmer for 10 to 15 minutes or until thickened. Removed from heat. Stir in corn, 1 cup (250 mL) parsley, chives and dill.

2. Ladle some sauce over bottom of full hotel pan (4"/10 cm deep). Layer lasagna noodles, sauce, bacon, mozzarella and Emmental in hotel pan. Can be covered and refrigerated for up to 1 day.

Serving: Cover and bake in 350°F (180°C) for 1 hour. Uncover and bake for about 30 minutes or until bubbling and top is golden. Sprinkle with 1 tsp (5 mL) parsley before serving.



Tip

- Add fresh fish and seafood to the sauce before layering in hotel pan if desired.
- Sauce can also be tossed with cooked ravioli or tortellini, then baked topped with the cheese blend before serving.

Tips: