Creamy Lemon Chicken Baked Ziti

This recipe was provided by Carolyn Hodges of [The Dinner Shift.]

Prep Time: 15 minutes
Cook Time: 20 minutes
Total Time: 35 minutes
Serves 4-6

Ingredients

- 16 oz. uncooked ziti pasta
- 5 oz. container fresh baby spinach
- 16 oz. container Heinen's Alfredo Sauce (refrigerated)
- Zest from 1 large lemon
- 3-4 cups shredded rotisserie chicken breast (or leftover cooked chicken)
- 2 cups grated mozzarella cheese, divided
- ½ cup grated Parmesan cheese

Instructions

1. Preheat oven to 350°F. Spray a 13x9 inch baking dish with nonstick cooking spray.
2. Cook pasta according to package directions in heavily salted water. Drain and return to pot. While the pasta is still warm, fold in the baby spinach until it wilts, about 1 minute. Add the Alfredo sauce, lemon zest, chicken and 1 ½ cups mozzarella cheese. Mix gently until well combined. Transfer pasta to the prepared baking dish and top with remaining ½ cup mozzarella cheese and Parmesan.
3. Transfer pan to preheated oven and bake for 20 minutes. Serve immediately.