

# January

## This Month...

- Facility Closed **Wednesday, January 1**
- Zoo Day **Friday, January 3**
- Coffee With A Cop **Monday, January 6 at 10:30AM**
- Slimetopia Awesome Asia Camp **Wednesday, January 15**
- Puzzle Competition **Saturday, January 18**
- January Luncheon **Monday, January 20 at 12:00PM**
- Chair Massages **Tuesday, January 21** \*reserve a time slot
- FREE Craft Time **Thursday, January 23**
- Facility Closing @ 5:00PM on **Friday, January 24**
- Versiti Blood Drive **Tuesday, January 28** \*[www.versiti.org](http://www.versiti.org)
- January Pizza & Bingo - White Elephant **Wednesday, January 29 at 12:00PM**



Please call or visit the front desk for preregistration & additional information.

[www.byrontownshiprec.org](http://www.byrontownshiprec.org)  
616.878.1998

## White Lasagna Soup

### Ingredients:

- 2 tablespoons unsalted butter
- 1 medium onion (finely chopped)
- 3 cloves fresh garlic (finely minced)
- 2 teaspoons Italian seasoning
- 1 teaspoon salt (reduce if not using low sodium broth)
- ¼ teaspoon black pepper
- ⅛ teaspoon crushed red pepper flakes (more for extra spice)
- 3 cups low sodium chicken broth (use 4 cups for a thinner soup)
- 2 boneless skinless chicken breasts
- ¼ cup sundried tomatoes (chopped – optional)
- 2 cups short dry pasta or broken lasagna noodles
- 1 cup half and half or cream
- 2 tablespoons corn starch
- 1 cup fresh spinach (roughly chopped)
- ricotta cheese, Parmesan or shredded mozzarella cheese for garnish as desired



### Instructions:

1. In a large dutch oven over medium heat, melt the butter. Add the onions and cook until just starting to brown.
2. Stir in garlic, Italian seasoning, salt, pepper, and red pepper flakes. Cook 1 minute.
3. Add chicken broth and stir well. Then add chicken breasts (uncooked) and sun dried tomatoes.
4. Bring to a simmer and cover, reduce heat to medium-low and cook for 12-15 minutes, stirring occasionally, until chicken breasts are cooked through.
5. Meanwhile, cook the pasta in boiling salted water to al dente, according to package directions.
6. When the chicken is cooked, remove from the soup and shred.
7. Whisk together cream and corn starch.
8. Stir the shredded chicken, cooked pasta noodles, cream and spinach back into the pot and heat through.
9. Serve with cheese as desired.