

Lasagna Rolls

Ingredients

12 Lasagna Noodles
3 1/2 c Mozzarella
1 T Olive Oil
1 lb Ground Beef
1 Onion
5 clv Garlic
1 t Dried Oregano
1 t Dried Basil
1/4 t Salt
1/4 t Ground Black Pepper
28 oz Diced Tomatoes
14 1/2 oz Tomato Sauce
10 oz Spinach (frozen, thawed and squeezed well)
2 c Ricotta
1/2 c Parsley

Instructions

1. Cook lasagna noodles according to package instructions. Drain and place in a bowl of water. Set aside. Spray a 9x13 pan with cooking spray and set aside.
2. In a large sauce pan, heat olive oil over medium heat. Add the ground beef and using a spoon, break the meat into small pieces. Cook until the beef is no longer pink, should take about 5 minutes.
3. Add the onion, garlic, oregano, basil, salt and pepper and cook another 5 minutes until the onion is translucent. Add diced tomatoes, tomato sauce and stir. Bring to a boil then lower heat and simmer for 30 minutes, stirring occasionally.
4. In a medium sized bowl add the spinach, ricotta cheese, 1 1/2 cup mozzarella cheese and stir to combine. Set aside. Preheat oven to 375°.

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5. Spread a couple ladles of the sauce over the bottom of a baking dish. Lay out lasagna noodles, make sure they are dry. Spread about 3 tablespoons of the spinach/cheese mixture and 2 tablespoons of the meat mixture over each lasagna noodle, and roll it up. Make sure you divide the spinach/cheese mixture evenly over the 12 noodles.

6. Place each roll seam side down over the sauce. Repeat with remaining noodles. Ladle remaining sauce over the lasagna rolls, then sprinkle with the 2 cups of mozzarella cheese. Cover the lasagna dish with aluminum foil and bake covered for 30 minutes. Remove the foil and bake for another 10 minutes. Top with parsley, then serve while warm.