

Spinach Lasagna Rolls

Serving size:	1 – 1 1/2
Yield:	10 rolls
Total servings:	7 – 10

Rolls

Measure	Ingredients
16 ounces	Ricotta cheese (part skim)
1/2 cup	Parmesan cheese, shredded
1 1/2 cups	Italian cheese blend, shredded
1 tsp	Minced, dried garlic
1/2 tsp	Italian blend herbs, dried
10 ounces	Frozen chopped spinach, thawed overnight
10	Lasagna noodles
3 – 4 cups	Marinara sauce

Marinara Sauce

Measure	Ingredients
1/2 cup	Olive oil blend
1 cup	Minced fresh onion
1 1/2 T	Minced, dried garlic
2 tsp	Italian blend herbs, dried
1/2 tsp	Oregano leaves, dried
1/2 tsp	Thyme leaves, dried
1/4 cup	Fresh basil, julienned
29 ounce can	Tomato sauce
28 ounce can	Diced tomatoes
2 cups	Water
1/2 cup	Brown sugar
1/2 cup	Tomato paste
1/2 tsp	Black pepper
	Salt
1 T	Fresh Basil, chopped

Method – Rolls

1. Thaw and squeeze water from spinach.
2. Pull spinach apart and spread it on a plate.
3. Cook and drain lasagna noodles.
4. Combine cheeses and herbs.
5. Place 3 heaping tablespoons cheese mixture on each noodle. Spread cheese to the edges.
6. Sprinkle each noodle with spinach.
7. Ladle 2 cups sauce in a sprayed half steam pan.
8. Roll each noodle and place seam side down on the sauce.
9. Spoon 1 cup sauce over pan, covering each roll.
10. Cover with parchment and foil.
11. Bake at 350° for 30-40 minutes until 160° in the center.
12. Uncover and sprinkle with Italian blend cheese and return to the oven until is melted and internal temperature reaches 165°.

Method – Marinara Sauce

1. Sauté onion and garlic in oil until tender. Stir in herbs.
2. Stir in tomato sauce, diced tomatoes, and water. (Rinse tomato sauce can with the water.)
3. Bring to a simmer.
4. Stir in tomato paste, sugar, pepper, and salt to taste.
5. Simmer 15-20 minutes.
6. Remove from heat and blend with immersion blender.
7. Stir in remaining fresh chopped basil.
8. Cool sauce and chill overnight so flavors blend.
9. Makes 8 cups.
10. Freeze extra sauce to use later with any pasta, lasagna, meatballs, or make more spinach rolls.

Notes

The lasagna noodles and cheese mixture can be prepared ahead.

Uncooked rolls can be frozen. We like to make them pan ready with sauce. Pull from the freezer a day or two ahead and then bake as directed.

Add extra sauce during baking or keep for reheating.