

# LASAGNA ROLL-UPS

[www.MyMostRequestedRecipes.com](http://www.MyMostRequestedRecipes.com)

I love to make lasagna and I love to eat lasagna, but I always feel like it's awkward to serve at a buffet dinner. If the lasagna is warm and the cheese is gooey, you carefully cut a piece and the lasagna begins to ooze and run. If you wait until it sets, it's barely warm enough to eat. So several years ago, I came up with the idea of Lasagna Roll-Ups. I use the same ingredients as in my lasagna, but I create individual portions for easy plating.

## Ingredients:

- 2 jars store bought or 8 cups of homemade tomato sauce
- 1 16-ounce box lasagna noodles
- 4 cups ricotta cheese
- 1/2 cup grated parmesan cheese
- 3 cups shredded mozzarella cheese
- 2 large eggs
- 1 teaspoon dry oregano
- 1 teaspoon garlic powder
- salt and pepper



## Directions:

Preheat oven to 375 degrees. In a medium sized bowl, mix the ricotta, 1/4 cup of the parmesan, 1 1/2 cups of the mozzarella, eggs, oregano, garlic powder and salt and set aside.

Bring a large pot of generously salted water to a boil over high heat. Add the lasagna noodles and cook until al dente stirring occasionally, about 8 to 10 minutes. Fill a bowl with salted ice water. Remove the pasta from the boiling water and transfer to the ice water to stop the cooking. Drain the pasta and spread on a clean towel or cutting board in a single layer.

Spray a 9 x 13 inch baking dish with non-stick cooking spray. Coat the bottom of the baking dish with a ladle or two of sauce. Spread 1/4 to 1/3 cup of the cheese filling down the center of each lasagna sheet and loosely roll up. Transfer to the baking dish and repeat with the remaining noodles. Cover with 2 to 3 cups of sauce and sprinkle with the remaining 1/4 cup parmesan cheese.

Bake uncovered until the lasagna rolls are heated through. Sprinkle the remaining 1 1/2 cups of mozzarella cheese over the rolls and return to the oven for about 5 minutes or until the cheese is melted. Serve with a bowl of warm sauce. Enjoy!