

Lasagna Roll-Ups

Lasagna noodles are spread with ricotta, seasoned ground beef and mozzarella cheese, rolled up, topped with sauce and baked for a delicious casserole.

Time prep: 20 min

Servings total: 9 servings

What You Need

½ lb.	ground beef
1 ½ cup	spaghetti sauce
1 egg,	lightly beaten
½ cup	ricotta cheese
2 Tbsp	Grated Parmesan Cheese
7-8	lasagna noodles, cooked, drained
1 cup	Shredded Mozzarella Cheese



Make It

PREHEAT oven to 350°F.

Brown meat in skillet on medium-high heat; drain if necessary.
stir spaghetti sauce into meat in skillet.

MIX in a small bowl - egg, ricotta cheese and Parmesan cheese.

Spread each noodle with 2 heaping tablespoonfuls of the ricotta mixture.
Top evenly with a scant (just less than) ¼ cup meat mixture and 2 heaping Tbsp. mozzarella cheese.

Roll up each noodle, starting at one of the short ends.

Place in greased 8-inch square baking dish.
Pour remaining sauce mixture over noodles.

BAKE 10-15 min. or until hot and bubbly.