

Lasagna Roll-Ups



PREPARATION TIME
20 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
garlic toast



When selecting convenience goods such as prepared pasta sauce, be sure to look at items on the lowest shelves in the supermarket. They are usually less expensive than those at eye level.

SHOPPING LIST

- lasagna noodles
- fresh parsley
- marinara sauce
- ricotta cheese
- Italian sausage
- mozzarella cheese

ON HAND

- egg

INGREDIENTS

- 12 lasagna noodles
- 2 cups ricotta cheese
- 1 egg
- 1/4 cup chopped parsley or 1 1/2 tablespoons dried parsley
- 2 cups shredded mozzarella cheese, divided
- 8 ounces Italian sausage, casings removed
- 1 (28-ounce) jar marinara sauce, divided

SERVES 6

COOKIN' Express

- Use frozen precooked lasagna noodles to save time. Look for them in the freezer section of the supermarket.
- To quickly drain the sausage fat, pour the meat through a metal strainer.

Make Ahead

Prepare the entire dish up to 2 days before baking and refrigerate, tightly covered with plastic wrap. Let stand at room temperature for 30 minutes before baking.

1 Preheat oven to 375°F. Cook noodles according to package directions. Drain noodles and rinse with cold water. Mix ricotta, egg, parsley and 1 cup mozzarella in a bowl; set aside.



3 Spread 1/2 cup sauce in a 9 x 13-inch baking dish. Spread 3 tablespoons ricotta mixture on each noodle; top with some sausage. Roll up each noodle. Arrange seam sides down in baking dish.



◆ VARIATION

Use ground beef instead of sausage and Cheddar cheese instead of the mozzarella for a delicious American version.



2 Cook sausage in a skillet over medium heat until browned and crumbly; drain fat.



4 Top roll-ups with remaining sauce and mozzarella. Bake, loosely covered, for 15 minutes. Remove cover; bake for 10 minutes longer or until brown and bubbly.