



Lasagna Roll Ups

makes 4 roll ups

- 1 cup ricotta cheese
- ¼ cup shredded parmesan
- ½ cup shredded mozzarella
- 3 basil leaves, rolled and snipped
- 2 tablespoon egg substitute
- 4 lasagna noodles, cooked (if using fresh pasta, use uncooked)
- Handful of fresh spinach leaves
- 1 cup marinara sauce

Preheat oven to 400 degrees.

In a mixing bowl, measure ricotta, parmesan, ¼ cup mozzarella, basil and egg.

Mix with a fork until well combined.

Lay lasagna noodles on table.

Spoon cheese mixture onto each of the noodles in a layer,,
using back of spoon to spread mixture the length of the noodle. Lay spinach leaves atop cheese mixture.
Starting at the short end closest to you, roll the noodle up, pinwheel style and place it seam side down in a
baking dish.

When all noodles are rolled and in the dish, top them with the marinara sauce, spreading it evenly over the
noodles.

Sprinkle with 1/4 cup mozzarella.

Bake covered 15-20 minutes. Remove cover and bake for another 5-10 minutes until cheese is melted.

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