



Three Cheese Spinach Roll Ups

ingredients

- 8 fluted lasagna noodles
- 3 tbsp. butter
- 1 red pepper, seeded and finely chopped
- ½ cup onion, chopped
- 2 pkg. (10 oz. ea.) frozen spinach finely chopped, cooked, squeezed and sauteed briefly in butter
- 2 cups Shredded mozzarella cheese
- ¾ cup Ricotta cheese
- ¾ cup Parmesan cheese
- 1 egg, slightly beaten
- ¼ cup all-purpose flour
- ⅛ tsp. pepper
- ½ tsp. salt
- 1 cup milk
- 1 cup of half & half

directions

- Preheat oven to 375°
- Cook lasagna noodles according to package directions. Cool in a large bowl of cold water and set aside.
- Saute onion and red pepper with 3 tbsp butter until tender, about 5 minutes.
- Combine spinach, onions, red pepper, 1½ cups Shredded Mozzarella, Ricotta, ½ cup Parmesan and egg, set aside.
- Melt ¼ cup butter in saucepan.
- Stir in flour. Add pepper and salt.
- Stir in milk and cream and remaining Parmesan.
- Bring to boil, stirring constantly, Stir until thick.

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continued

directions

- Remove lasagna from water. Pat dry with paper towels.
- Spread about ½ cup spinach mixture over each noodle.
- Roll up jelly roll fashion starting at short end.
- Spread a small amount of sauce on bottom of buttered 2-quart rectangular baking dish.
- Place rolls in dish.
- Spoon remaining sauce over roll ups. Sprinkle with remaining mozzarella cheese.
- Bake 30-35 minutes or until hot and bubbly.