

## *Lasagna Rollups*

### Filling:

- 1 1/2 # (24oz.) Ricotta
- 1 cup grated Mozzarella
- 1/3 cup grated Parmesan (use a good Italian cheese—it makes all the difference)
- 2 Eggs
- 1 Tablespoon Parsley (fresh if you have it)
- 1 teaspoon salt

### Other:

- Lasagna Noodles – do not use no bake noodles
- Tomato Sauce (see recipe)

Boil 16 strips of lasagna noodles in 4 quarts of water, 1 Tablespoon olive oil, and 2 teaspoons salt. Cook for 7 minutes. Place pan in sink, let cold water flow in pan until water is cold. Leave noodles in pan with cold water. The longer it soaks, the better the lasagna will be to roll up.

Then, combine ingredients for filling (as listed above). Spoon filling down center of each lasagna noodle. Roll up. Place rolled up noodles in a baking dish in which you've already spread a thin layer of tomato sauce. After all noodles are rolled, cover with tomato sauce, sprinkle with mozzarella and parmesan cheese. Bake at 350° for 35 to 40 minutes.

Serves 8 people.

**\_ Healthy Variation - Use lowfat ricotta cheese and whole wheat lasagna noodles.**