

Lasagna Rolls



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Ingredients

- 2 lasagna noodles passed through boiling salted water to soften
- 1 little green onion sliced
- 1 large hand full of spinach
- ½ cup ricotta Cheese
- 2 tablespoons Olive Oil
- 1 cup tomatoes
- ¼ onion
- 2 garlic cloves minced
- 3 basil leaves chopped
- Salt and pepper to taste

Directions

Filling - Lightly Sauté little green onion with spinach. Once cooled add Ricotta cheese.

Sauce - Sauté in olive oil: tomatoes, onion, garlic, basil, salt and pepper. Blend and strain.

Fill each lasagna noodle with 2 tablespoon of spinach mixture each and roll leaving seam underneath.

Bake, uncovered, at 325° for 4 minutes.

Cover with warmed sauce and serve.

To watch a video of this recipe click the green bar.