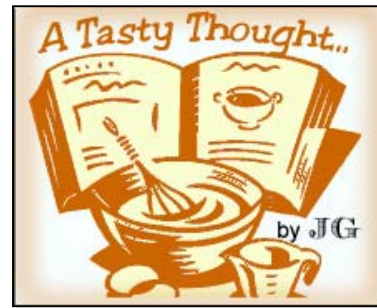


A Recipe compliments of



TRIM ON DOTTED LINE AND
FOLD FOR RECIPE CARD

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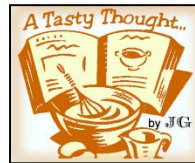
Ricotta Rollups

Hot ricotta cheese and melted mozzarella surrounded by noodles and tomato sauce smells inviting while baking and tastes scrumptious! RICOTTA ROLLUPS are simple to prepare, because Lasagna Noodles are used. Over the years my family has enjoyed this dish when the weather gets chillier. After it is taken out of the oven my aromatic warm kitchen would tempt everyone that dinner was ready. Served along with a salad and Parmesan Toast – Yummy!!! Any extra pieces can be packaged, frozen and enjoyed at a later date. Easy and Delicious!

Oven Temp: 375°F **Time:** About 35 Minutes

Ingredients

- (9) Lasagna Noodles (I use Ronzoni.)
- (2) 1 lb. containers of Ricotta Cheese – I use (1) Fat Free + (1) Part Skim.
- 8 oz. Shredded Mozzarella Cheese
- ½ Cup Flavored Bread Crumbs
- 2 Egg Whites slightly beaten (or 1 Whole Egg)
- 1 jar Spaghetti Sauce (about 24 oz.)
- Parmesan Cheese

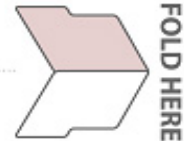


Method

1. Boil Lasagna Noodles according to package directions.
2. Preheat oven to 375°F.
3. Spray a glass pan about 8" x 11" with PAM.
4. Spread about 1 Cup sauce in pan.
5. In large bowl mix Ricotta, Mozzarella, Bread Crumbs and Egg Whites.
6. Place 2 lasagna noodles on a plate and cut in half.
7. Spread 2-3 TBS. of cheese mixture on 2/3 of noodle.
8. Roll noodle from filled side to end. Place in pan, seam side down.
9. Continue filling noodles and make two rows in pan.
(May have extra noodles.)
10. Pour sauce over top and on edges of filled noodles, spreading evenly.
11. Sprinkle Parmesan Cheese on top.
12. Bake in oven for about 35 minutes.

Enjoy!!!

JG



A Tasty Thought by JG

JG is an expert cook with over 30 years of experience who has been sharing her favorite family recipes on LongmeadowBiz. Her recipes are simple while the results are outstanding.



Check out my blog for additional hints/ recipes at <http://www.atastythought.blogspot.com/>