



INGREDIENTS

3 TBSP of olive oil
4 crushed garlic cloves
10 cups of spinach
2 cups of dried ricotta
¼ cup of Parmiggiano-Reggiano
1 ¼ cup of shredded mozzarella
1 scrambled egg
Salt & pepper for seasoning
½ cup of unsalted butter
1 cup of AP flour
4 cups of full fat milk
¼ cup of Parmigiano
Pinch of nutmeg
Store bought lasagna sheets
¼ cup of Parmigiano



LASAGNA ROLLS

By Caterina Romano's kitchen

DIRECTIONS

1. Cook the lasagna sheets for only half of the time specified in the cooking instructions. Strain and set aside to cool down.
2. In a large frying pan, heat the oil over medium heat. Add the garlic and spinach. Cook until the spinach is wilted down.
3. Remove the garlic. Transfer the spinach to a colander that is lined with paper towels. Strain and squeeze the excess oil out and set aside to cool. Once cooled chop the spinach so that it is easier to mix into the stuffing.
4. In a deep mixing bowl, combine the ricotta, Parmiggiano, mozzarella, spinach and egg. Season to taste and mix until well combined. Refrigerate until needed.
5. Melt the butter in a medium pot over low heat. Slowly add the flour while continuously whisking.
6. Add the milk while continuously whisking in together to make sure it mixes evenly about 7-8 minutes.
7. Turn the stove off, add the Parmiggiano and nutmeg. Season to taste with salt & pepper.
8. Line the bottom of a baking dish with the bechamel sauce.
9. Prepare the lasagna roll by placing a tablespoon of the stuffing onto the cooked lasagna sheet. Spread the stuffing over the sheet and then begin rolling the lasagna. Place on the baking dish making sure that the rolls do not touch.
10. Cover them with the bechamel sauce. Sprinkle the rolls with the remaining Parmiggiano cheese.
11. Preheat the oven to 400 DF.
12. Bake for 20-30 minutes.
13. Serve and enjoy

ENJOY THE LASAGNA ROLLS