



LASAGNA ROLL-UPS

WHAT YOU WILL NEED

1 LB. GROUND BEEF

1/4 OF AN ONION, CHOPPED

8 OZ. COTTAGE CHEESE OR RICOTTA

1 EGG, BEATEN

8 OZ. SOUR CREAM

1 TSP. OREGANO

1 TSP. ITALIAN SEASONING

2 TSP. PARSLEY

1/2 TSP. GARLIC POWDER

1/2 TSP. ONION POWDER

1 SMALL CAN OF MUSHROOMS, OPTIONAL

1/3 C. GRATED PARMESAN CHEESE

1 C. SHREDDED MOZZARELLA CHEESE, DIVIDED

3 C. (24oz). OF SPAGHETTI SAUCE

8 LASAGNA NOODLES, COOKED

STEP BY STEP

BEGIN BY BROWNING THE HAMBURGER AND ONION. ADD THE DESIRED AMOUNT OF SALT AND PEPPER. COOK THE HAMBURGER AND ONION UNTIL DONE.

COOK YOUR LASAGNA NOODLES ACCORDING TO PACKAGE DIRECTIONS. (NOTE: DON'T GET THE NOODLES TOO SOFT BECAUSE THEY WILL BE BAKED WITH THE MEAT FILLING.)

MIX TOGETHER THE COTTAGE CHEESE, SOUR CREAM, BEATEN EGG, MUSHROOMS, SPICES, PARMESAN CHEESE AND 1/2 CUP OF MOZZARELLA CHEESE. (NOTE: YOU CAN VARY AMOUNTS OF SPICES TO SUIT YOUR FAMILIES TASTE BUDS!)

ADD THE COOKED GROUND BEEF TO THE CHEESE MIXTURE.

SPOON THE CHEESE MIXTURE DOWN THE CENTER OF EACH LASAGNA NOODLE. ROLL THE NOODLE UP.

COVER THE BOTTOM OF A 9x13 PAN WITH A THIN LAYER OF SPAGHETTI SAUCE. PLACE THE LASAGNA ROLL-UPS IN PAN AND TOP WITH THE REMAINING SPAGHETTI SAUCE.

BAKE COVERED AT 350 DEGREES FOR 30 MIN. OR UNTIL HEATED THOROUGHLY.

UNCOVER ROLL-UPS AND SPRINKLE REMAINING CHEESE ON TOP. BAKE FOR ANOTHER 10 MIN OR UNTIL CHEESE IS MELTED.

LET SIT FOR AN ADDITIONAL 10 MIN.

SERVE & ENJOY!