



LASAGNA ROLL UPS

SUBMITTED BY: Rebecca Noble, Housekeeper - Environmental Services

It's easy and tasty. Can be made ahead and reheats beautifully. I serve it with a garden salad.

DIRECTIONS:

1. Heat oven to 375°F.
2. Brown meat with garlic in large skillet; drain. Return meat mixture to skillet; stir in pasta sauce, tomatoes and 1/4 cup Parmesan.
3. Mix eggs, milk, cream cheese product, shredded cheese and parsley until blended.
4. Spoon half the meat sauce onto bottom of 13x9-inch baking dish sprayed with cooking spray. Spread each noodle with 3 Tbsp. cheese mixture; roll up. Place, seam sides down, over sauce in dish; top with remaining sauce and Parmesan. Cover.
5. Bake 45 to 50 min. or until heated through.

INGREDIENTS:

1 lb. (450 g) extra-lean Ground Beef
4 small cloves Garlic, minced
1 jar (650 mL) Pasta Sauce
1 can (14 fl oz/398 mL) diced Tomatoes, drained
1/2 cup Grated Cheese, divided
2 eggs
2 Tbsp Milk
1 cup Philadelphia Light Cream Cheese Product
2 cups Cracker Barrel Shredded Light 4 Cheese Italiano Cheese
2 Tbsp fresh Parsley, chopped
12 Lasagna Noodles, cooked