

# LASAGNA ROLLS

8 uncooked lasagna noodles

4 tsp olive oil

½ cup finely chopped onion

8 oz. mushrooms, sliced

6 oz. fresh baby spinach

3 garlic cloves, minced

½ cup shredded mozzarella cheese

½ cup skim ricotta cheese

¼ cup minced fresh basil

Salt and pepper to taste

½ jar marinara sauce

Cook lasagna noodles according to package directions. Drain and rinse under cold water.

Preheat oven to 375 degrees.

Heat oil in large skillet over medium-high heat. Add onion, mushrooms, spinach, and garlic cloves; sauté 5 minutes or until onion and mushroom are tender. Remove from heat, and stir in cheeses, 2 tbs basil, salt and pepper.

Place cooked noodles on flat surface and spread ¼ cup cheese mixture over each noodle. Roll up noodles, jelly-roll fashion, starting with short side. Spread ¼ cup marinara sauce over bottom of a casserole dish. Place the rolls, seam sides down, into dish, on top of sauce. Pour remaining sauce over top of rolls. Bake in oven until sauce is bubbling, around 25 minutes. Sprinkle with basil and serve.