



Garden Fresh Farm Recipes

Spinach Lasagna Roll-ups

Lasagna with a twist!

Ingredients:

- 1 1/2 pounds fresh spinach, chopped
- 2 14-ounce cans diced tomatoes
- 1 pound ground chuck or lean ground beef
- 1/4 pound ground pork
- 8 ounces fresh mushrooms, sliced (about 3 cups)
- 1 cup chopped onion
- 2 cloves garlic, minced
- 2 (6-ounce) cans tomato paste
- 1 1/2 cups water
- 1/4 cup chopped fresh parsley
- 1 teaspoon dried oregano leaves
- 1 teaspoon dried basil leaves
- 1/4 teaspoon pepper
- 2 drops hot sauce
- 1 (15-ounce) carton ricotta cheese
- 8 ounces shredded mozzarella cheese
- 2 eggs, slightly beaten
- 6 tablespoons grated Parmesan cheese
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 ground nutmeg
- 12 lasagna noodles, cooked and drained



Directions:

Place spinach in 4-quart Dutch oven. Cover and cook over medium heat for 3 to 4 minutes or until wilted. Drain spinach in colander, pressing with a spoon to squeeze out as much liquid as possible.

Cook ground chuck, pork, mushrooms, onion and garlic in the same Dutch oven for 10 minutes or until ground beef is browned. Pour off excess fat. Stir in tomatoes, tomato paste, water, 2 tablespoons of the parsley, oregano, basil, 1/4 teaspoon pepper, and hot sauce. Cook over high heat until mixture comes to a boil. Reduce heat to low; simmer, partially covered, 45 minutes.



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Meanwhile, combine drained spinach, remaining 2 tablespoons parsley, ricotta cheese, mozzarella cheese, eggs, 4 tablespoons of the Parmesan cheese, salt, 1/8 teaspoon pepper and nutmeg in bowl; mix well.

Spread 1/3 cup of the spinach-cheese filling on each lasagna noodle; roll up. Pour 1 1/2 cups of the sauce in 13x9x2-inch (3-quart) baking dish. Arrange roll-ups over sauce top with remaining sauce and remaining 2 tablespoons of Parmesan cheese.

Bake in 350° oven 30 minutes. Let stand 10 minutes before serving.

Spinach Lasagna Roll-Ups serves 6.