

Mini Lasagna Rolls

When you think of your childhood, what meals come to mind? For me, it's lasagna. I remember watching my grandma meticulously place each lasagna noodle in the pan, layered with her famous ricotta cheese blend, sauce, and more cheese. As a child, I was fascinated with the process, even though it seemed to take forever. I was determined to create my own lasagna rolls recipe to was much more manageable!



How To Make Lasagna Rolls

Making spinach lasagna rolls is a fantastic and easy dinner idea! I am getting hungry thinking about it! Okay, I won't make you wait any longer, this is how to make lasagna rolls:

First Step: Begin by preheating the oven and greasing a baking dish with cooking spray.**Second Step:** Combine drained frozen spinach, ricotta cheese, shredded parmesan, egg, salt, and pepper and stir to combine.

Note: During the second step, you would want to add any additional ingredients or variations you want. I will discuss some options a little later.

Third Step: Pour 1 cup of tomato pasta sauce in the bottom of the pan.

Fourth Step: Spread 1/3 cup of filling on each cooked lasagna noodle and roll up from the short side carefully. Lay each roll in the dish and cover in remaining sauce.

Fifth Step: Sprinkle with mozzarella cheese and bake for 35-40 minutes.

Now you can dig into these delicious vegetarian lasagna rolls! Can you believe how they are practically effortless to make?



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Lasagna Roll-Ups Variations

My recipe is for vegetarian lasagna rolls, but you can make them a variety of different ways. Whether you want to add meat or other veggies, you will be excited to see how versatile these lasagna roll ups are!

- **Cottage Cheese** – If you aren't a fan of ricotta or only have cottage cheese on hand, you can exchange it! These spinach lasagna rolls will be just as amazing.
- **Sausage** – Brown your favorite sausage and crumble it. Add it to the filling mixture, and you are going to be hooked on these lasagna rolls.
- **Olives** – There is just something awesome about olives and Italian recipes. Their tangy flavor is a perfect complement to the tomato sauce.
- **Mushrooms** – I love the earthy and heartiness of adding some mushrooms into my spinach lasagna rolls. Try it!
- **Onions** – Sautee a few onions in a little bit of olive oil, then toss into the mixture. Onions always add lots of flavors.
- **Garlic** – Toss in a teaspoon or two of minced garlic. So yummy!
- **Hamburger** – Traditional lasagna roll-ups have ground beef, so if you are feeling like a typical meal add some in!
- **Pepperoni** – It's especially delicious to add in some mini pepperonis, but full-sized is excellent too. It's pepperoni, so you can't go wrong!



Do You Have To Cook Lasagna Noodles Before Baking?

Yes, you need to cook the lasagna noodles before making the vegetarian lasagna rolls. Many recipes for traditional lasagna you can get by without boiling the noodles first, but that won't work when it comes to this lasagna rolls recipe. The reason why you need to boil the noodles first is that you won't be able to roll them up if they aren't cooked. Follow the directions on the noodle package, and you will be good to go.

Why Is My Lasagna So Runny?

If you have ended up with runny lasagna roll ups, it's probably because the water wasn't drained off the noodles adequately before baking. Always make sure after you boil the lasagna noodles to dry them properly and you shouldn't have a problem.

Another potential problem that people run into is putting too much sauce on the lasagna rolls. It's easy to use a little bit of extra sauce without realizing it, and it can lead to runny lasagna.



Can I Assemble Lasagna Ahead Of Time And Bake Later?

Yes, these spinach lasagna rolls are ideal for assembling ahead of time and baking later. To accomplish this, you would need to complete all the steps as directed in the instructions except don't bake it. Cover the dish with a lid or aluminum foil and place in the fridge for up to 2 days. I wouldn't let the easy lasagna rolls stay in there longer than that. Otherwise, they will start going bad before you even bake them.

How To Store Lasagna Rolls

You can store leftover cooked vegetarian lasagna rolls in the fridge. Make sure they are tightly covered, and they will last 3-4 days cooked. Makes for a leisurely lunch idea or dinner for a busy night!

Can I Freeze This Lasagna Rolls Recipe?

Yes, you can freeze these easy lasagna roll ups! Whether they have been cooked or not, you can freeze them. All you have to do is make sure they are in a freezer-safe container and are sufficiently covered. Then freeze 1-2 months until you are ready to serve.



How To Reheat Spinach Lasagna Rolls

You can reheat lasagna rolls from the fridge or freezer quickly. It takes a little bit of time because it takes a while to warm up, but it will taste just as amazing as it did on the day you originally made it.

If the mini lasagna rolls have been frozen, I recommend thawing them in the fridge overnight. They will just warm up so much easier and quicker this way.

To warm the lasagna rolls, place them in the oven for around 30 minutes. The oven temperature should be 325 degrees, and you should cover the baking dish loosely with aluminum foil. Just keep checking them until they reach the temperature you are looking for.

You can also heat the vegetarian lasagna rolls in the microwave. Only do a couple of pieces at a time and cover with a paper towel. Warm-up in 30 seconds to 1-minute intervals until heated through.

What Goes With Lasagna?

Lots of foods go with this lasagna rolls recipe! If you think something sounds good, give it a try! Here are some of my go-to side dishes.

- **Bread** – Garlic bread, garlic knots, breadsticks, the list goes on and on! Any kind of bread goes perfectly because you can use it to help sop up the sauce and it's so good.
- **Salad** – Garden, Caesar or chef salads are the perfect side for spinach lasagna rolls. Try it!
- **Vegetables** – Some of our favorite veggies to serve with lasagna rolls is roasted broccoli, cauliflower, green beans, or corn.
- **Dessert** – Italian recipes tend to go well with rich

chocolate recipes like my delicious black forest brownies. You seriously need to try them. Yum!

Enjoy!

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DESCRIPTION

These **Spinach Lasagna Roll-Ups** are an easy lasagna recipe perfect for feeding a crowd. Each lasagna roll-up is already individual portioned, for a much less messy traditional **Italian comfort food dinner**.

SCALE1x2x3x

INGREDIENTS

- 1 (10 oz.) package frozen chopped spinach, thawed
 - 2 cups ricotta cheese
 - 1/2 cup shredded parmesan cheese
 - 1 large egg
 - 1/2 tsp. sea salt
 - 1/4 tsp. ground black pepper
 - 4 cups tomato pasta sauce
 - 9 cooked lasagna noodles
 - 1 cup shredded mozzarella cheese
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INSTRUCTIONS

1. Preheat oven to 350F and lightly grease a 13 x 9 inch pan with cooking spray.
2. Combine drained frozen spinach, ricotta cheese, shredded parmesan, egg, salt, and pepper and stir to combine.
3. Pour 1 cup of tomato pasta sauce in the bottom of the pan.
4. Spread 1/3 cup of filling on each cooked lasagna noodle and roll up from the short side carefully. Lay each roll in the dish and cover in remaining sauce.
5. Sprinkle with mozzarella cheese and bake for 35-40 minutes.