

Lasagna Rolls

Lasagna Rolls

Your Key Ingredient:

[NESCO Roaster Oven](#)

Grocery Ingredients:

8 oz lasagna noodles (10 noodles)
1 lb ground beef
1/2 cup onion, chopped
1 clove garlic, minced
1/4 tsp basil
2 jars (15 ½ oz) spaghetti sauce
1 ½ cups Ricotta Cheese
2 eggs
6 Tbsp parmesan cheese, grated & divided
2 Tbsp dry parsley flakes
1 ½ cups (6 oz) mozzarella cheese, shredded

Instructions:

1. Cook lasagna according to package directions, just until tender. Drain. Separate noodles and place on waxed paper to avoid sticking.
2. Brown ground beef in skillet. Drain excess fat. Add onion and garlic to beef and cook until onion is transparent. Add basil and spaghetti sauce. Roll each noodle, jellyroll-style, starting from narrow end.
3. Place each roll, seam-side down, in lightly greased **NESCO® Roaster Oven**. Sprinkle with mozzarella cheese. Pour meat sauce over all.
4. Sprinkle with remaining parmesan cheese. Cover and cook at 275° F for 1 hour. Serves 10.