

# **Festive Lasagna Rolls**



**Preparation time**: 75 min **Difficulty**: Medium

#### **Ingredients**

• Italian seasoning, salt and pepper: to taste

Lasagna sheets, boiled al dente: 10Mozzarella cheese, shredded: 1 cup

Filling

• Basil leaves, minced: 3 tbsp

Black pepper: 1/2 tspCloves garlic, minced: 4Italian herbs: 2 tsp

Lemon juice: 1 tbsp
Lemon zest: 1 tbsp

• Mozzarella cheese: 1/2 cup

• Oil: 1 tbsp

Parmesan cheese: 1/2 cup
Red chili flakes: 1 tsp
Ricotta cheese: 1 cup

• Salt: to taste

• Spinach, fresh or frozen: 3/4 cup

#### For this recipe we used:

Strained Tomatoes 1 box



## **Preparation**

- Drain excess water from ricotta using a mesh strainer lined with a paper towel for 20 mins.
- In a pan, sauté garlic in oil until caramelized, add spinach until wilted, then let it cool.
- In a bowl, mix ricotta, drained spinach, lemon juice, zest, black pepper, herbs, basil, chili flakes, 1/2 cup mozzarella, and parmesan. Season to taste and then the filling is ready.

### Pasta Assembly:

- Preheat your oven to 385°F / 195°C.
- In a baking dish, spread a thick layer of Pomì Passata sauce.
- · Lay out a lasagna sheet, spread ricotta-spinach filling onto it, and top with another lasagna sheet.
- Roll lengthwise, cut in half, and place rolls in the baking dish. Repeat.
- Fill gaps with extra Passata sauce, ensuring it gets into the empty spaces. Cover everything generously with 1 cup mozzarella. Drizzle with truffle oil.
- Cover with foil, bake covered for 20 to 30 minutes, uncovered for 10 mins.