Pomì
O Così. O Pomì.

Lasagna Roll Ups with Pomi Tomatoes



Preparation time: 30 min
Difficulty: Easy

Meat

- Ground Beef: 1/2 lbs
- Mild Italian Sausage: 1/2 lbs

Vegetables

- Sweet Onion (diced): 1/2

Condiment

- Garlic Cloves (minced): 2

Sauce

- Dried Basil: 1 tsp
- Fresh Parsley (minced): 2 tbsp
- Granulated Sugar:
- Ground Pepper: Pinch
- Pomi Crushed Tomatoes: 1 Box
- Pomi Tomato Paste: 6 oz
- Water: 1/3 of a Cup

Dough

- Lasagna Noodles: 10

Filling

- Mozzarella Cheese (shredded): 2 Cups
- Parmesan Cheese: 1/2 Cup
- Ricotta Cheese: 1 Carton

Preparation

1. Cook lasagna noodles according to box directions. Drain and set aside. Be careful when handling so you don’t rip or break any of the noodles.
2. Lay each noodle side by side, flattened. Add a thin layer of ricotta to each and top with a thin layer of mozzarella cheese. Roll each noodle into a roll-up, and set aside.
3. In a large saucepan, cook beef, sausage, garlic, and onion until browned. Stir in Pomi crushed tomatoes, Pomi tomato paste, sugar, water, parsley salt, pepper and basil. Reduce to a simmer and let cook for 25 minutes (stir occasionally)
4. Preheat oven to 350.
5. Fill bottom of pan with meat sauce until about an inch to 1 1/2 inches are filled. Top the meat sauce with the lasagna roll ups and add a little bit more meat sauce. Sprinkle the top with more mozzarella and parmesan cheese.
6. Bake for 12 minutes (covered) and another 12 minutes (uncovered) or until cheese is bubbly.
7. Allow to cool and serve.

For this recipe we used:

None 1 box

