



## Lasagna Roll-Ups

**Prep: 30 minutes**

**Bake: 15 minutes • Serves: 12**

### Lasagna & Cheese Mixture

- 12 lasagna noodles
- 2 large eggs
- 1½ cups **Crystal Farms shredded mozzarella cheese**
- 1½ cups whole milk ricotta cheese
- 1 cup **Crystal Farms grated Parmesan cheese**
- 1½ teaspoons salt
- 1 teaspoon ground black pepper
- ⅛ teaspoon ground nutmeg

### Mushroom Filling

- 2 cups sliced white mushrooms
- 2 tablespoons olive oil
- ⅛ teaspoon salt

### Pizza Filling

- 1 cup pizza sauce
- 1 cup sliced pepperoni

### Confetti Filling

- 1⅓ cups frozen peas, carrots, corn and/or green beans, thawed
- 1½ cups pizza sauce for serving

**1.** Prepare Lasagna & Cheese Mixture: Preheat oven to 375°. Spray cookie sheet and 9-inch square glass or metal baking dish with cooking spray. Heat large covered saucepot to boiling over high heat. Cook lasagna noodles as label directs; drain. Rinse noodles with cold water. Place noodles in single layers on prepared cookie sheet between paper towels.

**2.** Meanwhile, in medium bowl, stir eggs, cheeses, salt, pepper and nutmeg.

**3.** For Mushroom Filling: Heat large skillet over medium-high heat. Add mushrooms and oil; cook 5 minutes or until mushrooms are tender, stirring occasionally. Stir in salt; cool slightly.

**4.** Evenly spread about ⅓ cup cheese mixture over each noodle. Over cheese mixture on each of 4 noodles, evenly spread ¼ cup pizza sauce and layer with ¼ cup pepperoni. Over cheese mixture on each of 4 noodles, evenly layer mushroom mixture. Over cheese mixture on each of 4 noodles, layer ⅓ cup vegetables.

**5.** Roll up noodles to enclose filling. Place roll-ups, filling side up, in prepared dish; cover tightly with aluminum foil. Bake 15 to 18 minutes or until roll-ups are heated through.

**6.** Meanwhile, in microwave-safe bowl, heat 1½ cups pizza sauce, covered, in microwave oven on high 30 seconds or until hot. Serve roll-ups with sauce.

*Approximate nutritional values per serving:  
351 Calories, 17g Fat (8g Saturated), 77mg Cholesterol,  
822mg Sodium, 30g Carbohydrates, 3g Fiber, 18g Protein*

### Get Inspired

*Get the kids involved in the kitchen and let them tailor the fillings to their liking.*