



*ready
cleaned
spinach
makes this
recipe a
snap!*



Lasagna Rolls

1 package pre-cooked frozen pasta sheets
3 pounds ricotta cheese
1 cup grated imported romano cheese
2 quarts Claro's marinara sauce
 (or you can make your own)

3 eggs
12 ounces fresh baby spinach
2 cups shredded fontina
salt and pepper to taste

Thaw the frozen pasta sheets.

Prepare filling by mixing ricotta, eggs and half of the romano cheese together in bowl.

Cover the bottom of an ovenproof baking dish with a thin layer of marinara sauce. Place lasagna sheets on worktable and divide the ricotta filling equally on the pasta sheets. Divide fontina cheese over the filling, add a small handful of fresh spinach and roll up each pasta sheet carefully. Gently set the rolls set seam side down in a single layer into baking dish. Top with marinara sauce and sprinkle on the remaining romano cheese. Bake in preheated 350 degree oven for about 30 minutes or until hot and bubbling. Allow to rest for 5 minutes before serving.