



Lasagna Wheels with Rapini

Make sauce recipe below, or use one of your favorites!

When the sauce is ready, you can begin making lasagna wheels...

SAUCE....

2-28 ounce cans chopped tomatoes

1 large diced onion

1/4 cup olive oil

fresh sweet basil

1 bottle or box chopped tomatoes

2 tablespoons minced garlic

salt and pepper to taste

Place the onions, garlic and olive oil in a medium saucepan over medium high heat. Cook until onions are slightly clear and soft. Add all tomatoes and gently stir. Add spices and cook over medium heat until it begins to bubble, then reduce heat and cook for about 15-25 minutes.

LASAGNA AND FILLING...

Cook 1 pound of curly edge lasagna noodles until just flexible, rinse with cold water to stop the cooking process and set aside in a single layer between wet clean dishtowels.

Cook one bunch of cleaned rapini, chopped fine in boiling water until tender, rinse with cold water and set aside.

2 pounds ricotta

salt and pepper to taste

2 eggs

1/2 cup grated imported romano cheese

Mix all together and set aside.

ASSEMBLY OF WHEELS.....

Lay cooked noodles on worktable. Divide filling along each noodle and roll up into a wheel. Ladle some sauce on the bottom of ovenproof baking dish. Place rolls on top of sauce in a single layer, and top with more sauce. Sprinkle with grated romano cheese and bake in preheated 350 degree oven for about 45 minutes or until bubbling and slightly brown. Allow to sit for about 10 minutes before serving.