



3-Cheese Sausage Lasagna Roll-Ups



Ingredients, Burger:

- 12 Lasagna noodles, cooked and drained
- 1 lb. Italian sausage, cooked and crumbled
- 1 Cup ricotta cheese
- 1 Cup shredded mozzarella cheese
- 1 Cup grated Parmesan cheese
- 1 Large egg, beaten
- 2 Cups marinara sauce
- 2 TBLs Chopped fresh parsley
- 1 tsp Dried basil
- ½ tsp Garlic powder
- Salt and pepper to taste

Method:

1. Preheat oven to 375°F.
2. In a mixing bowl, combine the ricotta cheese, ½ cup of the mozzarella cheese, ½ cup of the Parmesan cheese, beaten egg, parsley, basil, garlic powder, salt, and pepper. Mix well.
3. Spread a thin layer of marinara sauce on the bottom of a 9x13-inch baking dish.
4. Lay out the cooked lasagna noodles on a clean surface and spread about 2 TBLs of the cheese mixture on each noodle.
5. Top the cheese mixture with about 2 TBLs of cooked sausage.
6. Carefully roll up each noodle and place seam-side down in the baking dish.
7. Pour the remaining marinara sauce over the roll-ups.
8. Sprinkle the remaining mozzarella and Parmesan cheese over the top.
9. Cover the baking dish with aluminum foil and bake for 25 minutes.
10. Remove the foil and bake for an additional 10-15 minutes, or until the cheese is bubbly and golden.