



Baked Lasagna Rolls



This recipe calls for:

Traditional Sauce

Parmesan & Romano Sauce

Prep time

30 minutes

Cook time

1 hour

Servings

4

Ingredients

- 1 1/2 lbs. extra lean ground beef
- 1 cup chopped fresh mushrooms
- 1 medium onion, finely chopped
- 1 small carrot, finely chopped
- 1 clove garlic
- 1/4 cup dry red wine or beef broth
- 1/8 tsp. ground red pepper, (optional)
- 2 cups shredded Mozzarella cheese, (about 8 oz.)
- 1 egg, slightly beaten

5 Tbsp. grated Parmesan cheese, divided
1 jar RAGÚ® Old World Style® Traditional Sauce, divided
12 ounces lasagna noodles, cooked and drained

Instructions

1. Preheat oven to 350°F. Brown meat in large skillet over medium-high heat; drain. Stir in mushrooms, onions, carrots and garlic. Cook over medium heat, stirring occasionally, until vegetables are tender. Stir in wine and cayenne pepper. Cook over high heat 3 minutes. Remove from heat; let stand 10 minutes.
2. Thoroughly combine ground beef mixture, Mozzarella cheese, egg and 2 tablespoons Parmesan cheese in medium bowl.
3. Spoon 2 cups sauce into bottom of 13 x 9-inch baking dish. Spread 1/3 cup beef mixture onto each lasagna noodle. Carefully roll up noodles. Place, seam-side down, in baking dish. Evenly spread remaining sauce over lasagna rolls. Cover with foil.
4. Bake 40 minutes; remove foil. Sprinkle with remaining 3 tablespoons Parmesan cheese. Bake an additional 5 minutes or until bubbling.