

# Lasagna Spinach Roll-Ups

## Ingredients:

- 1 (16 ounce) package lasagna noodles (12 noodles or so from this pack)
- 2 tablespoons butter
- 2 cups small curd cottage cheese
- 1 (10 ounce) packages frozen chopped spinach, thawed and well drained
- 2 eggs, lightly beaten
- 6 tablespoons grated Parmesan cheese, divided
- 1 teaspoon black pepper
- 2 large jar of spaghetti sauce
- 1/2 teaspoon garlic (I use jarred for this recipe)
- 2/3 cup shredded mozzarella cheese

## Cooking Instructions:

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain and pat dry.

Thaw the spinach or microwave at 50% for 3 to 4 minutes to thaw. Drain.

In a bowl combine the cottage cheese, spinach, eggs, 4 tablespoons of cheese and pepper; mix well.

Spread a scoop of filling on each noodle. Roll up and place in greased 9x13-inch baking dish. Pour tomato sauce mixture over lasagna rolls. Sprinkle with mozzarella cheese and remaining Parmesan cheese. Cover and bake in a preheated oven for 40 minutes.



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