## Giada's Lasagna Rolls

## Ingredients

- 1 cup parmesan cheese, grated
- 2 tbsp parmesan cheese, grated 3 oz prsciutto chopped, thinly sliced
- 1 large egg, beaten to blend
- 3/4 tsp salt
- 1/2 tsp fresh ground pepper
- 1 tbsp olive oil
- 12 lasagna noodles, uncooked
- 2 cups marinara sauce plus more as a side
- 1 cup mozzarella cheese, shredded(4 ounces)

## Instructions

## Directions:

- 1. Preheat the oven to 450°F.
- 2. Whisk the ricotta, spinach, 1 cup Parmesan, prosciutto, egg, salt, and pepper in a medium bowl to blend.
- 3.Add a tablespoon or 2 of oil to a large pot of boiling salted water. Boil the noodles until just tender but still firm to bite. Drain. Arrange the noodles in a single layer on a baking sheet to prevent them from sticking.
- 4.Butter a 13x9x2-inch glass baking dish. Pour sauce over the bottom of the prepared dish. Lay out 4 lasagna noodles on a work surface, then spread about 3 tablespoons of ricotta mixture evenly over each noodle. Starting at 1 end, roll each noodle like a ielly roll.
- 5.Lay the lasagna rolls seam side down, without touching, atop the sauce in the dish. 6.Repeat with the remaining noodles and ricotta mixture. Spoon 1 cup of sauce over the lasagna rolls.
- 7. Sprinkle the mozzarella and remaining 2 tablespoons of Parmesan over the
- 8.Cover tightly with foil. Bake until heated through and the sauce bubbles, about 20
- 9. Uncover and bake until the cheese on top becomes golden, about 15 minutes longer. Let stand for 10 minutes.



Summary Yield: 6

Source: www.food.com Prep Time: 1 1/2 hours Category: Dinner Cuisine: Italian