

Spinach and Arugula Lasagna Roll-Ups



Ingredients

- 8 traditional lasagna noodles, cooked, drained
- 1 egg
- 1 container [15 ounces] ricotta cheese
- 2 tablespoons Italian seasoning
- ¼ cup Parmesan cheese
- 2 cups loosely packed fresh baby spinach
- 2 cups loosely packed fresh baby arugula
- 2 tablespoons olive oil
- 1 teaspoon black pepper
- 2 cups marinara sauce
- 2 cups mozzarella cheese, shredded

Instructions

- 1 Cook lasagna noodles according to package directions; drain and immediately lay on a non-stick baking sheet.
- 2 In large bowl, combine the egg, Italian seasoning, ricotta cheese, and Parmesan cheese. In a separate bowl, combine the spinach, arugula, olive oil, and pepper.
- 3 To prepare lasagna roll-ups, spread each lasagna noodle with 2 tablespoons of cheese filling. Top with a handful of spinach arugula mixture [about ¼ cup each roll-up]. Roll up each noodle starting at one end. Repeat until all noodles have been filled and rolled.
- 4 Pour ¼ cup of marinara sauce over each roll-up and top with ¼ cup of mozzarella cheese. Bake at 375, uncovered, for 20 minutes. Serve immediately.