



## Pasta

# Cooper® Sharp Honeycomb Lasagna Roll Ups



SLICE



SHRED



Serves: 4



Prep Time: 15 min



Cook Time: 20 min



Total Time: 35 min

## Ingredients

- 1 tablespoon olive oil
- 1 garlic clove, minced
- 1 1/2 cups thin sliced fresh mushrooms
- 1 egg\*
- 1 (15-ounce) container ricotta cheese
- 1 teaspoon dried Italian seasoning
- 2 cups frozen spinach, thawed, squeezed and drained
- 1 jar chunky vegetable tomato pasta sauce
- Approximately 16-20 thin slices Cooper® Sharp White cheese

## Directions

1. Preheat oven to 375°F.
2. In a medium skillet over medium heat, brown the Italian sausage until fully cooked, or to a temperature of 165°F. Drain fat using a colander, then return cooked sausage to skillet and add 1 1/2 cups marinara. Tear 4 slices of Cooper® cheese into small pieces and add to the skillet (or about 1/2 cup if using shredded Cooper® cheese). Add 3/4 cup grated Parmesan cheese. Heat the sauce, meat, and cheese until warm and bubbling. Remove from heat.
3. Coat the bottom of a 9x9-inch ovenproof baking dish with the remaining 1/4 cup of marinara sauce. Lay out the pasta sheets on a flat surface. For all 10 lasagna sheets, spread some

of the sausage, marinara, and cheese mixture across the length of the sheet, portioning out all the mixture evenly. Then roll each sheet into a tube about 2 inches around. Set each filled pasta tube on end, closely together, in the baking dish.

4. Top the pasta tubes with the remaining Parmesan cheese, then add a layer of the remaining sliced or shredded Cooper® cheese to cover the entire top of the dish.
5. Bake in the oven for 20 minutes or until cheese is bubbling and golden brown.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.