Rena Clark

Intermediate

Dairy

Shelby County

Cheese and Veggie Lasagna Pinwheels

1 box lasagna noodles (1 lb. need 16 noodles)
2 cups Baby Bella mushrooms, chopped fine
3 cups fresh spinach, chopped fine
2 tablespoons olive oil
1 teaspoon salt
1 teaspoon Italian seasoning
2 cloves garlic, minced
1-32 ounce container part skim ricotta cheese
2 eggs
1 tablespoon fresh parsley, chopped fine
2 cups shredded mozzarella cheese, split
1/2 cup grated parmesan cheese
2 24-ounce jar traditional spaghetti sauce

1. Cook pasta noodles according to package directions. Rinse and lay out onto parchment or cookie sheets so they do not stick together. May be misted with oil.
2. Preheat oven to 350 farenheit. Spray two 8x8 inch pans with Crisco spray. Pour 1/2 jar spaghetti sauce into the bottom and set aside.
3. Heat olive oil over medium heat in saute pan. Add mushrooms and cook down. 3-5 minutes. Add spinach, salt, Italian seasoning and garlic. Cook 3 minutes more. Turn off heat. Set aside to cool.
4. In large bowl combine ricotta, eggs, parsley, 1 1/2 cups mozzarella and all the parmesan cheese. Stir to combine. Drain spinach and mushroom mixture and add to cheese filling. Mix well.
5. Divide filling evenly among noodles. Place on flat noodle and spread to cover. Roll up from small end and place in casserole dish side by side. Do not crowd or pinwheels will stick together.
6. Cover with remaining sauce (you may not need it all). Cover with foil and cook in oven for 35 minutes. Remove foil and sprinkle remaining mozzarella cheese on top. Cook another 15 minutes.
7. Rest 5 minutes. Serve 2 pinwheels per person with extra sauce warmed up.

Serving Size: 8 servings
Prep Time: 20 minutes
Total Time: 1 hour
Cost Per Serving: $2.52
Nutritional Value: 327 calories per serving
fat: 13 grams, Sodium: 488 grams, Carbs: 30 grams