

3 Cheese Lasagna Roll-Ups: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
<ul style="list-style-type: none">• 8 lasagna noodles• 1 T. oil or butter• 1 T. minced garlic• 2 c. shredded zucchini• salt and pepper to taste• 1.5 c. Ricotta cheese• 1 c. shredded cheese (I used Italian)• 1 egg• 1 c. cooked crumbled sausage (optional)• 1 jar (32 oz) pasta sauce• 1 c. parmesan cheese	<ul style="list-style-type: none">• Preheat oven to 350°F• In a large pan, boil lasagna noodles according to package directions• While noodles boil, melt butter or oil in a medium frying pan and saute garlic and zucchini for about 5 minutes, or until zucchini is soft. Sprinkle salt and pepper over zucchini to taste.• In a medium bowl, mix ricotta cheese, shredded cheese, egg and cooked zucchini mixture.• Pour 1 c. of pasta sauce in the bottom of a 9" x 13" baking pan; set aside.• When noodles are soft and flexible, lay one noodle on a plate and spread with cheese mixture. Top with crumbled sausage or hamburger if desired.• Roll up the noodle and place in the pan over the sauce.• Repeat with remaining noodles and cheese mixture.• Pour remaining sauce over rolled-up noodles and sprinkle with Parmesan cheese.• Cover with aluminum foil and bake in preheated oven for 30 minutes or until hot and bubbly.

Serves 8

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