

Lasagna Roll-Ups Florentine

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Servings: 9

Cannelloni Alla Fiorentina

9 strips lasagna noodles, cooked as directed, drained

2 tablespoons butter

1 tablespoon flour

1 1/2 cups half-and-half

3/4 cup freshly grated parmesan cheese, divided

1/8 teaspoon pepper

dash nutmeg

1 container (16 oz) ricotta cheese

1 package (10 oz) frozen chopped spinach, thawed and well drained

1 cup (4 oz) mozzarella cheese, shredded

1 each egg

Chopped fresh parsley (Optional)

In medium saucepan, melt butter; stir in flour. Gradually add half-and-half; mix well.

Over low heat, cook and stir until slightly thickened.

Stir in 1/2 cup Parmesan cheese, pepper and nutmeg; heat through. Remove from heat; set aside.

Preheat oven to 350 degrees.

In medium bowl, combine ricotta cheese, spinach, mozzarella cheese, 1/4 cup Parmesan cheese and egg.

Spread about 1/3 cup cheese mixture on each lasagna strip; roll up.

Pour 1/2 cup sauce into bottom of 11x7-inch baking dish. Arrange lasagna rolls, seam-sides down, in dish; top with remaining sauce.

Cover; bake about 35 minutes or until hot.

Sprinkle with parsley if desired.

Per Serving (excluding unknown items): 122 Calories; 10g Fat (72.1% calories from fat); 7g Protein; 2g Carbohydrate; trace Dietary Fiber; 56mg Cholesterol; 109mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 1/2 Fat.