

Noodle and Cheese Roll-Ups

Carol McCarthy

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*8 lasagna noodles
1 tablespoon oil
1/2 cup chopped onion
1 jar (15-1/2 ounce)
spaghetti sauce
1 tablespoon
Worcestershire sauce
1 teaspoon oregano leaves,
crumbled
1/2 teaspoon salt
1 package (8 ounce) cream
cheese, softened
1 cup (8 ounce) cream style
cottage cheese
2 tablespoons grated
Parmesan cheese*

Cook the noodles according to package directions. Drain. Set aside in enough water to cover.

In a medium saucepan, heat oil. Add the onion and saute' for 2 minutes. Add the spaghetti sauce, Worcestershire sauce, oregano and salt. Bring to a boiling point. Reduce the heat and simmer, uncovered, for 10 minutes.

Meanwhile, in a bowl, combine the cream cheese and cottage cheese. Set aside.

Spoon some of the spaghetti sauce into the bottom of a shallow casserole or lasagna pan. Spoon about 1/4 cup of the cheese mixture onto each drained lasagna noodle. Roll up jelly roll fashion.

Arrange the noodle roll-ups in the casserole dish. Spoon the remaining sauce over the roll-ups. Sprinkle with Parmesan cheese.

Bake, uncovered, in a 350 degree oven until the cheese is hot and the sauce is bubbly, about 30 minutes.

Per Serving (excluding unknown items): 3812 Calories; 120g Fat (28.5% calories from fat); 114g Protein; 564g Carbohydrate; 26g Dietary Fiber; 262mg Cholesterol; 3370mg Sodium. Exchanges: 34 Grain(Starch); 3 Lean Meat; 9 Vegetable; 20 1/2 Fat; 0 Other Carbohydrates.