



Goat cheese and vegetable lasagna Rollups

Yield: 10 servings

Ingredients:

24 wavy lasagna sheets
 1 cup extra-virgin olive oil, divided
 1 large onion, diced
 2 lb. zucchini, diced into 1/3-inch pieces 2 Lb. asparagus, sliced thin on a bias
 2 eggplant, Sliced thin lengthwise
 10 oz, goat cheese
 2 Lb. ricotta cheese
 1 Grated Parmigiano cheese, divided 12 leaves of basil
 4 cups house marinara sauce
 Salt and black pepper, to taste

Directions:

1. Preheat oven to 350°F. Season eggplant with salt pepper and bake on a sheet pan, until thoroughly cooked (about 10 minutes).
2. Boil the lasagna sheets for eight minutes, coat with a bit of olive oil, lay them out separately on a sheet pan and allow them to cool.
3. Meanwhile, in a bowl, mix the ricotta, goat cheese and half of the Parmigiano cheese.
4. In a skillet, sauté onion with remaining olive oil until translucent (about five minutes).
5. Add zucchini and sauté for two minutes over high heat. Then, add asparagus, season with salt and pepper and cook for two more minutes.
6. Set aside and allow to cool down.
7. Mix veggie mixture with cheese mixture.
8. Place lasagna sheets flat on the table, cover with a slice of eggplant, spread the cheese/veggie mixture over the top and make rolls. Then, place each one in muffin pans.
9. Bake at 350°F, until slightly crispy on the outside and cooked all the way through (about 15 minutes).
10. Serve lasagna rolls with warm marinara sauce, a bit of sliced fresh basil and a drizzle of extra-virgin olive oil, if desired.

Recipe and photo courtesy of Barilla