

# Whole Wheat Spinach Lasagna Rollups (or Casserole)

**Cook time:** 25 minutes

**Makes:** 50 servings

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Ingredients	Weight	Measure
Whole grain lasagna noodles (or any small whole grain noodle)	1400 g	50 noodles
Part-skim ricotta cheese	1 1/2 lb	
Frozen, thawed spinach	3 1/4 lb	
Extra-virgin olive oil	1 cup	



## Directions

1. Cook the lasagna noodles (or other whole grain pasta noodle\*) in boiling water for about 10 minutes or until al dente (make sure they are not overcooked, since they will be baked later). Drain and rinse with cold water. Separate the noodles so they don't stick together, set aside.
2. In a sauce pot heat the olive oil and saute the onions on medium heat for 5 minutes, or until translucent.
3. Add the garlic and heat for an additional 2 minutes.
4. Add the spinach and saute until warm. Season with salt and pepper.
5. Lay out the lasagna noodles on a work surface. Spread a thin layer of ricotta cheese on each. Divide

the spinach mixture between each noodle and layer on top of the cheese.

6. Roll each lasagna tightly. In a half hotel pan ladle enough tomato sauce to lightly coat the bottom of the pan. Place the lasagna roll ups in the pan, they can touch each other.
7. Top with the remaining tomato sauce and mozzarella or parmesan cheese, and bake in a 350°F oven until warm, approximately 20-25 minutes.

## Notes

### Serving Tips:

For alternate casserole preparation, follow steps 1-4, then instead of preparing the lasagna noodle to roll, simply fold together the spinach mixture, cooked pasta, and ricotta evenly and scoop into a hotel pan (2 or 4"). Top with sauce and sprinkle cheese. Bake as directed.