

# Blended Lasagna Roll-Ups



## INGREDIENTS:

1 pouch (40 oz) Monterey Finely Diced Mushrooms – Unseasoned

5 LB Ground Beef (85/15/% recommended)

3 Tbsp Italian Herbs Blend (salt-free)

2 tsp Salt

3 LB Spinach, cooked, drained & cooled

7.5 cups Ricotta Cheese

5 Eggs, lightly beaten

4 LB Lasagna Noodles (approx. 64)

10 cups Pasta Sauce of choice

7.5 cups Shredded Mozzarella

Parmesan or Romano, grated, optional

## DIRECTIONS:

- Preheat oven to 350F. Cook lasagna noodles and spinach, per instructions.
- Meanwhile, in a large mixer, use slow speed to blend together ground beef, Italian herbs, salt, and finely diced mushrooms until well mixed.
- Fry mushroom-meat mixture in a large skillet until crumbles have browned and excess moisture has evaporated.
- In large bowl, mix together spinach, Ricotta and eggs. Mix well then add meat-mushroom mixture; stir to combine.
- Spread mixture over each cooked lasagna noodle; roll up tightly.
- Cover bottom of baking dish with pasta sauce. Place roll-ups seam side down in dish. Top rolls with remaining sauce and shredded Mozzarella. Sprinkle with Parmesan or Romano, optional.
- Cover and bake for 30-35 minutes.

### PREP TIME:

45 minutes

### COOK TIME:

35 minutes

### SERVINGS:

32 (2 each)

- Due to increased moisture in the mushroom-meat mixture, cook times may be somewhat longer than for typical 100% ground meats.