

Lasagna Rolls

INGREDIENTS

Ground beef
Vodka sauce
Lasagna pasta
Mozzarella cheese
Provolone cheese
Ricotta cheese
Mixed greens
Garlic & seasonings
Truffle oil

DIRECTIONS

Set oven to 325°F

I first boil a big pot of water for my pasta and start to cook that; lasagna takes about 10 minutes to become al dente. While that's on the go, I cook my ground beef with my garlic and seasonings. I also grate my cheese at this time.

Once the pasta is cooked, I drain it and run cool water over them. This makes it easier for me to handle the pasta right away. I lay the noodles flat on a board.

On a side note, I prepare a large pan with smeared vodka sauce as a base...kind of like a regular lasagna dish would call for. I usually choose a pan with raised edges to keep clean while cooking.

With flat noodles, I start layering. Now it doesn't really matter the order of how you lay everything on, as long as it's all there. I start off with spreading vodka sauce on the noodle, then the ricotta cheese, ground beef, truffle oil (a touch is all you need), mixed greens and mozzarella cheese.

I then just roll them up and place them in my prepared pan. Once they're all placed nicely in the pan, I smear more vodka sauce on top of each piece and a slice of provolone cheese.

Now your oven should be ready by now, so I plop it in for about 30 minutes...or until its hot on the inside. Now you wouldn't really now it but just guess at it...I mean, everything's cooked. You just want the cheese to be cheesy and your food hot.