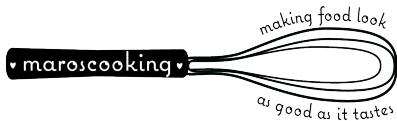


Chicken, Spinach and Mushroom Lasagna Roll-Ups

Yield: 20 rolls, serves 4-6

Ingredients for Sauce:

- ⌚ 2 finely diced onions
- ⌚ 3 cloves garlic, minced
- ⌚ 4 tablespoons butter
- ⌚ 2 tablespoons olive oil
- ⌚ 1 28-oz can crushed fire roasted tomatoes (I prefer Muir Glen)
- ⌚ 1 28-oz diced fire toasted tomatoes (Muir Glen)
- ⌚ 1 handful torn basil
- ⌚ 1/4 cup vodka
- ⌚ 1 Tablespoon tomato paste
- ⌚ 1 pinch crushed red pepper
- ⌚ kosher salt and pepper to taste
- ⌚ chopped basil for garnish



Ingredients for Filling:

- ⌚ 1 pound ground chicken or turkey
- ⌚ 4 cups sliced baby Bella mushrooms, 1/4 inch diced
- ⌚ 10 oz baby spinach
- ⌚ 3 finely chopped shallots
- ⌚ 3 cloves garlic, finely chopped
- ⌚ 2 tablespoons butter
- ⌚ 1 tablespoon olive oil
- ⌚ 3 teaspoons Bell Seasonings
- ⌚ Salt and pepper
- ⌚ 15 oz whole milk ricotta
- ⌚ 2 eggs
- ⌚ 3 cups grated Quattro formaggio
- ⌚ 1 cup grated Parmesan
- ⌚ 20 small marinated mozzarella balls, halved
- ⌚ 1 bunch fresh basil, 10 whole leaves, the rest roughly chopped
- ⌚ 1/4 cup chopped parsley
- ⌚ 1 tablespoon chopped thyme

For Sauce:

In large sauce pan or Dutch oven on medium heat, heat butter and olive oil and butter. Add chopped onions and sauté until translucent for a few minutes. Add garlic, stir until fragrant, then add crushed tomatoes and tomato paste. Stir in remaining ingredients and tear Basil and simmer covered for at least two hours. Check and add water if sauce gets too dry. Season with salt and pepper to taste. This sauce freezes beautifully so I love making this double recipe to use for a quick meal at a later date.

For Filling:

Heat butter and oil on medium, add shallots and garlic sauté until fragrant add mushrooms. Season with salt and pepper, add thyme and deglaze pan with a little white wine, vermouth or broth if necessary. Add the ground chicken and brown until cooked through. Add chopped spinach, turn down heat and stir for a minute or two. Remove from heat and add chopped basil and parsley.

Combine ricotta, two lightly beaten eggs, and parmesan until smooth and stir in 1 cup grated cheese. Cook lasagna sheets until they are al-dente and spread out on counter on parchment paper (helps with the clean up!).

Assemble Rolls:

In a large baking dish (9x15), ladle about a cup of vodka sauce on the bottom of dish. Spread ricotta mixture evenly along each lasagna sheet, then add chicken filling. Sprinkle each sheet with grated cheese. Roll up lasagna and place in baking dish, seam side down (the picture in my post has the rolls upright so you can see what they look like). After rolls are all filled, generously ladle more sauce over rolls (reserve extra for another occasion), place mozzarella on top. Bake at 350 covered with foil for about 30 minutes until bubbly. Garnish with remaining basil leaves after cooking and serve with a great salad and bread.

Note: Rolls can be assembled and refrigerated covered until ready to bake.