

PIZZA LASAGNA ROLL-UPS SERVED 2 WAYS

Serves 5

Hands-on time: 20 minutes

Hands-off time: 25 minutes

INGREDIENTS

½ box (125g) Fatti's & Moni's Bellissimo Lasagne

2 tins (400g each) whole tomatoes

1 tsp each salt & pepper

2 tsp dried oregano

2 cloves garlic, crushed

2 ½ cups grated mozzarella

For the Regina flavour:

1 cup diced ham

1 cup thinly sliced mushrooms

For the Four Seasons flavour:

¼ cup chopped green bell pepper

¼ cup chopped white onion

¼ cup sliced mushroom

¼ cup chopped black olives

Serving suggestion:

Chopped parsley and salad

METHOD

1. Preheat the oven to 200°C.
2. Bring a large pot of salted water to the boil, add the Fatti's & Moni's Bellissimo Lasagne sheets and cook for 5-8 minutes until al dente, ensuring the sheets remain separated. Strain the pasta.
**Chef's Tip: Stir the pasta at the beginning of cooking to ensure it does not stick.*
3. In a mixing bowl, crush the canned whole tomatoes with a fork. Add the oregano, salt, pepper and garlic and stir to combine.
4. Spread a quarter of the prepared tomato sauce on the base of a medium-sized baking dish.
5. Once the cooked pasta sheets have cooled enough to handle, lay them flat on the kitchen counter. Layer half of the remaining tomato sauce and half of the mozzarella cheese over the pasta sheets.
6. **For the Regina flavour:**
Sprinkle the ham and mushroom onto each sheet, dividing evenly. Do not overfill.
7. **For the 4 Seasons flavour:**
Sprinkle the bell peppers, onion, mushroom and olives onto each sheet, dividing evenly. Do not overfill.
8. Roll each sheet into a spiral and place into the baking tray seam-side down.

