

# CHEESY SPINACH LASAGNE ROLL-UP BAKE

Serves 6

## INGREDIENTS

500g (2 x 250g packs) Fatti's & Moni's Bellissimo Spinach Lasagne  
2 tsp olive oil + extra to fry  
1½ onions, chopped  
3 cloves garlic, crushed  
300g baby spinach  
2 tubs (230g each) cream cheese  
2 cups grated mozzarella  
2 cups store-bought tomato pasta sauce  
Salt and pepper, to season

## Serving suggestion:

Fresh basil leaves  
Italian herb salad

## METHOD

1. Preheat the oven to 180°C and grease a large round casserole dish.
2. Bring a pot of salted water to a boil. Cook the Fatti's & Moni's Bellissimo Spinach Lasagne sheets according to package instructions, until al dente. Remove from the water and drizzle lightly with olive oil.
3. To prepare the creamed spinach, heat the oil in a pan and fry the onion and garlic in until soft, about 3-5 minutes.
4. Stir in the spinach and allow to wilt. Add a tablespoon of water to create steam and ensure it doesn't burn. Allow the liquid to cook away.
5. Stir the tub of cream cheese and 1½ cups of grated mozzarella into the spinach and allow to melt slightly over a medium-low heat. Season to taste with salt and pepper and remove from the heat.
6. Lay the lasagne sheet onto a flat surface, spread a large dollop of creamed spinach over and roll the sheet up into a cigar shape. Repeat with all the lasagne sheets.
7. Slice each creamed spinach-filled lasagne roll-up in half.
8. Spread a thin layer of tomato pasta sauce over the base of the greased casserole dish and stack the lasagne rolls vertically next to each other so that they're nice and snug.
9. Carefully pour the remaining tomato pasta sauce over the lasagne rolls. Sprinkle the remaining grated mozzarella cheese over the top and bake for 35 minutes, or until golden and bubbling.
10. Garnish the lasagne bake with basil leaves, serve with an Italian herb salad on the side and ENJOY!