# Giada's Lasagna Rolls

## Ingredients

- 1 cup parmesan cheese, grated
- 2 tbsp parmesan cheese, grated
- 3 oz prsciutto chopped, thinly sliced
- 1  large egg, beaten to blend
- 3/4 tsp salt
- 1/2 tsp fresh ground pepper
- 1 tbsp olive oil
- 12  lasagna noodles, uncooked
- 2 cups marinara sauce plus more as a side
- 1 cup mozzarella cheese, shredded(4 ounces)

## Summary

**Yield:** 6
**Source:** www.food.com
**Prep Time:** 1 1/2 hours
**Category:** Dinner
**Cuisine:** Italian

## Instructions

Directions:
1. Preheat the oven to 450°F.
2.Whisk the ricotta, spinach, 1 cup Parmesan, prosciutto, egg, salt, and pepper in a medium bowl to blend.
3.Add a tablespoon or 2 of oil to a large pot of boiling salted water. Boil the noodles until just tender but still firm to bite. Drain. Arrange the noodles in a single layer on a baking sheet to prevent them from sticking.
4.Butter a 13x9x2-inch glass baking dish. Pour sauce over the bottom of the prepared dish. Lay out 4 lasagna noodles on a work surface, then spread about 3 tablespoons of ricotta mixture evenly over each noodle. Starting at 1 end, roll each noodle like a jelly roll.
5.Lay the lasagna rolls seam side down, without touching, atop the sauce in the dish.
6.Repeat with the remaining noodles and ricotta mixture. Spoon 1 cup of sauce over the lasagna rolls.
7.Sprinkle the mozzarella and remaining 2 tablespoons of Parmesan over the lasagna rolls.
8.Cover tightly with foil. Bake until heated through and the sauce bubbles, about 20 minutes.
9.Uncover and bake until the cheese on top becomes golden, about 15 minutes longer. Let stand for 10 minutes.