

Jordan Bridge
Herald, CA

Pasta-Less Lasagna Rolls

½ pound ground beef

1 teaspoon EACH Italian seasoning AND dried chopped onions

8 ounces Precious Mozzarella Cheese

1 (14.5 oz.) can Sunny Select Italian Style Diced Tomatoes

1 (4 ounce) can Sunny Select Mushroom Pieces and Stems, drained

1 (8 count) can Sunny Select Jumbo Biscuits

¼ cup Precious Whole Milk Ricotta

¼ cup Sunnyside Farms Butter, melted

¼ cup EACH Sunny Select Flour, Sunnyside Farms Grated Parmesan Cheese AND Italian seasoning

Cook Spray

1. In large skillet brown ground beef, Italian seasoning, and chopped onions.
2. Reduce heat and add tomatoes with juice; simmer 10 minutes, stirring occasionally. Add mushrooms; simmer 5 minutes. Remove from heat; cool.
3. Cut mozzarella cheese into 8 slices.
4. Roll each biscuit to 6-8 inches; place rolled biscuits between wax paper until ready to use.
5. Combine cooled ground beef with ricotta.
6. To assemble; take one flattened biscuit, brush with butter, sprinkle with cheese and Italian seasoning.
7. Next spread 1 heaping tablespoon ground beef mixture on biscuit to within ½ inch of edge. Top with sliced cheese. Rightly roll each biscuit and place on cookie sheet spray with cooking spray. Repeat with remaining biscuits.
8. Brush rolls with remaining butter; sprinkle with cheese and Italian seasoning.
9. Bake 400 F for 10-12 minutes until golden brown.

Serves 8.