

# Lasagne Roll Ups with Herbed Cheese

## Ingredients:

Cooking spray  
12 lasagna noodles  
1 cup soft herbed cheese  
(such as Boursin or Alouette)  
½ cup shredded mozzarella cheese  
2 tablespoons fresh basil, chopped  
1½ cups prepared pasta sauce  
¼ cup grated Parmesan cheese

## Directions:

Preheat oven to 375°F. Coat a shallow baking pan with cooking spray. Cook lasagna noodles according to the package directions. Drain and set aside. Meanwhile, in a small bowl, combine the herbed cheese, mozzarella and basil. Mix well. Arrange the lasagna noodles on a flat surface. Spoon a thin layer (about ¼-inch thick) of cheese mixture onto each noodle. Starting from one of the shorter sides, roll up each noodle and secure with a wooden toothpick. Place the rolls side by side in a prepared pan. Pour prepared pasta sauce on top of each roll and sprinkle each with Parmesan cheese. Bake for about 20 to 25 minutes, or until cheese filling melts and the top is golden brown.

