

Rollerscapes

Recipe devised by Monica Cegelka
Used by permission

1 lb. lasagna noodles

32 oz. ricotta cheese

1 egg

½ cup garlic scapes pesto

Marinara sauce (homemade or store bought)

Shredded mozzarella cheese

Baking dish options: An ovenproof dish deep enough to hold the lasagna noodles on their side, or a shallower dish deep enough to hold halved noodles on their side.

Preheat oven to 325 degrees.

Cook lasagna according to package directions. Drain and, when cool enough to handle, separate the noodles so they don't stick together.

Using a hand blender, mix the ricotta cheese with the egg. Stir in about ½ cup pesto, gauging the amount according to your liking.

Spread 2 to 3 tablespoons of the ricotta mixture over each noodle, completely covering each. Roll each noodle jellyroll fashion, letting a little of the ricotta escape out of each end.

Pour a thin layer of the marina sauce in the bottom of the dish.

If you use a deep casserole, place the noodle rolls on their sides, ruffled edges facing up. If you have a shallow dish instead, use a sharp knife to slice each roll in half (leaving two pieces, each with a ruffled edge), and then place the halves, ruffled edge up, in the dish.

After filling the dish, pour more of the sauce around the noodle rolls.

Optional: Pour a little sauce on top to keep the rollerscapes moist.

Sprinkle shredded mozzarella cheese on top.

Bake the deep dish at 325 degrees for 40 to 45 minutes.

Bake the shallow dish at 325 degrees for 35 to 40 minutes.

Serve with additional warm marinara sauce.