

# Chicken Alfredo Lasagna Roll-Ups - 5 servings (2 roll-ups each)

## Ingredients

- 9 lasagna noodles, cooked according to package instructions
- 2 cups rotisserie chicken, shredded
- 1 cup ricotta cheese
- 1½ cups shredded mozzarella cheese, divided
- 1 14.5 ounce jar alfredo sauce



Preheat oven to 350°F and grease a 9×9-inch square pan; set aside.

In a medium-sized mixing bowl, combine the chicken, ricotta and 1 cup of the mozzarella cheese.

Lay the 9 cooked lasagna noodles out on a cutting board or pan and divide the chicken mixture between the noodles.

Roll up the noodles and place into the prepared pan.

Pour the alfredo sauce over the top of the rolls and then sprinkle the remaining mozzarella cheese.

Bake for 25 minutes and enjoy!



## Double Cheese Baked Penne - 8 servings

### Ingredients

- 1 pound lean ground beef
- 1 medium onion, chopped
- 8 ounces penne pasta, cooked and drained
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1 jar (24 ounces) chunky garden vegetable pasta sauce
- 1 cup ricotta cheese
- 1 large egg
- 8 ounces shredded mozzarella cheese



Preheat oven to 350°F. Spray 13×9-inch baking dish with nonstick cooking spray and set aside.

In 5-quart skillet or Dutch oven, cook beef and onion over medium-high heat 5-7 minutes, stirring frequently, until cooked through; drain.

Stir in cooked pasta, salt, pepper, and pasta sauce. Simmer on low 5 minutes.

Meanwhile, mix ricotta cheese, egg, and ¾ cup mozzarella cheese.

Spoon half of pasta mixture into bottom of prepared baking dish. Spoon ricotta mixture evenly over pasta mixture. Top with remaining pasta mixture. Sprinkle remaining mozzarella cheese on top. Cover with foil and bake for 35-40 minutes, or until heated through and cheese is melted.

Remove foil and broil 2-3 minutes to brown cheese, if desired.